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page 21

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Sweet chili and root beer
baby backs with grilled corn
and beets, page 40

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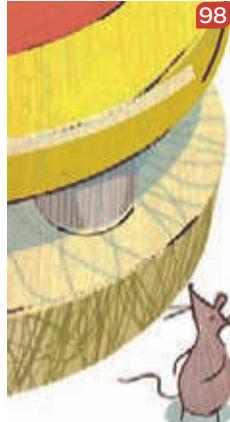
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Inside Story



MY FAVORITE MAGAZINES are trusted sources of advice, ideas, inspiration. Their editors are my personal tour guides to the worlds they live in, and I take them up on their suggestions: shopping tips from *Lucky*, good books from *O, The Oprah Magazine*, worthy restaurant recommendations from *New York* magazine, inspiring recipes from *Olive*, new music from *The New Yorker*.

I hope you read *Fine Cooking* the same way. Our goal is to keep you inspired, to “bring out the cook in you,” as our cover tagline suggests. And I’ve found that the more excited we are about something, the better the story ideas we come up with. You can’t work at a magazine like this and not be crazy about food: Our Monday staff meetings are (occasionally raucous) downloads of what we cooked over the weekend, where we ate, what new ingredient we discovered, which interesting chef/writer/reader we talked to, which new tool/cookbook/kitchen appliance we bought—and that’s just a start. More

often than not, the tales we tell around the table lead to some of our best features.

Take this issue’s Fourth of July party: A few months back, associate editor Denise Mickelsen attended a nose-to-tail feast at Resto in New York’s Flatiron district. Chef Bobby Hellen was cooking with locally raised animals (goat, lamb, baby pig) and not letting a part go to waste. His creativity infused every dish, including the two kinds of ribs he prepared. Two kinds of ribs? *That* caught the staff’s attention when Denise enthusiastically recited the event’s menu at a staff meeting. What about a party where we serve not just one but two kinds of ribs—a rib feast? And so an idea started to take shape, one that became the best Fourth of July cookout we could imagine (both ribs pictured above; see page 38 for the recipes).

Similarly, I returned from last summer’s Epicurean Classic (now called the *Fine Cooking* Epicurean Classic—see the sidebar at right), inspired by Mary Karlin’s grilling demonstration, which evolved into a story on grilled flatbreads (page 52), and Rose Levy Beranbaum’s baking tutorial, which led to her creating a classic icebox cake for us (page 66).

But every story here has another story behind it, one that got its start when someone on staff discovered something new or delicious. For more of our advice, ideas, and inspiration, take this issue’s tour.



Laurie Buckle, editor
fc@taunton.com

more fine cooking

Special Issues

We have two new special issues of *Fine Cooking* coming out in the next few weeks.



GRILLING

It’s summer, which means it’s time to get fired up. Steaks, chops, chicken, ribs, and more all taste better grilled outside, and this collection of more than 90 recipes will feed the backyard warrior in you. Available June 15; go to store.taunton.com to order.

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Culinary Event

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THE WINNER

Reader Tip: Don't break the cake

When you have to split a cake layer horizontally, slide a flexible cutting mat between the halves to make it easier to separate the layers without breaking them.

—Jackie Cullinane, Laguna Niguel, California

We want to hear from you. Send us your best tip and we'll pick a winner from all the entries. Jackie is the winner of this Emile Henry 2.6-quart round stewpot.

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Confessions of a carnivore

I feel compelled to make a confession. At first, it seemed like Ellie Krieger's healthy tips and mostly veggie dishes collided with my inner carnivore. I thought her recipes seemed a little light, but now I stand pleasantly corrected. The grilled vegetable salad with feta in the April/May issue is healthy, delicious, simple to make, and impressive, letting even an amateur cook like me show off in the kitchen.

—John Forde, via email

E-V-O-No

I've always enjoyed trying the recipes in *Fine Cooking*, but frankly, I was appalled at the olive oil poaching cooking method in the last issue. Taking a nice, fresh piece of naturally low-fat halibut and drowning it in oil, however monounsaturated, seems just awful. It may well be a simple way to cook fish, but you won't find this cook trying it.

—Eleanor Millonig, via email

Potato perfection

My husband loves scalloped potatoes, so I told him I'd try your recipe (February/March). That probably wasn't a good idea, because he asked if I'd put in ham, and talked

a lot about how there should be cheese in the recipe. He even mentioned a can of mushroom soup.

So after gritting my teeth, I made your recipe exactly as written. My husband took one careful bite, and then another, and then said they were the best scalloped potatoes he had ever eaten. I pointed out there was no cheese in them, and he said (after another bite) that that was OK; cheese might spoil the taste.

So outstanding kudos to you. They were indeed amazing potatoes, and when I make them, I will always follow your directions exactly, no additions. Neither of us wants to spoil them.

—Vee Wardwell, Liberty, South Carolina

Classic upgrade

The Eggs Benedict recipe in the April/May issue of *Fine Cooking* was absolutely heavenly. But in the spirit of updating the classic my way, I substituted a piece of medium-rare filet mignon for the Canadian bacon to bring this delectable dish to new heights. This is the perfect special occasion breakfast, so if you're feeding a crowd, grill a tenderloin and slice away.

—Mike Locascio, Westfield, New Jersey

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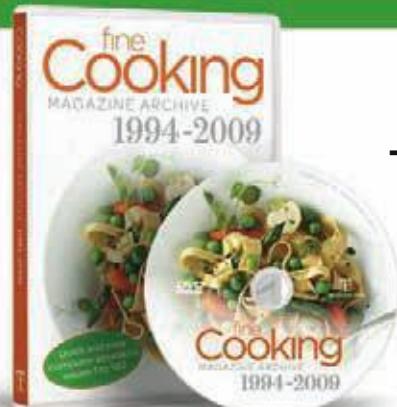
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CONTRIBUTORS



Mary Karlin ("Flatbreads on the Grill," page 52), is a cookbook author and an instructor at the Ramekins Culinary School in Sonoma, California.

Wood-Fired Cooking, her first cookbook, was published in 2009. Her second book, *Making Home-Crafted Artisan Cheese*, will come out next spring.

- **My favorite comfort food is...** anything made from corn: polenta, corn chowder, you name it.
- **My latest food discovery is...** soy sauce crystals, which I use as a finishing salt.
- **My favorite food memory is...** drinking my first-ever bottle of Sancerre on my first trip to Paris.



Chef Robert Hellen ("Cookout for the 4th," page 38) is the executive chef at Resto restaurant in New York City, where he specializes in rustic Belgian cuisine and charcuterie.

- **I think the most overrated ingredient is...** black pepper. It actually *doesn't* go with everything.
- **The last thing I cooked was...** creamed spinach, hanger steak with Bordelaise sauce, and roasted sunchoke.
- **The strangest thing I've ever eaten was...** durian ice cream. It tasted like cold garbage.



Rose Levy Beranbaum ("Lemon Icebox Cake," page 66) is a cooking instructor, cookbook author, and baker extraordinaire. She is the author of nine cookbooks, including *The Cake Bible*, and most recently, *Rose's Heavenly Cakes*, which was published in 2009. She blogs at realbakingwithrose.com.

- **My desert island food is...** caviar. It would go well with the salty water and air.
- **My biggest food pet peeve is...** how hard it is to find good, flavorful chicken these days.
- **If I weren't a baker, I would be...** an opera singer.



Amy Neunsinger ("Green Guide," page 58) has been a photographer for more than 15 years, shooting for clients such as *InStyle* and *W*. Her work has also

appeared in several books, including two by chef Nancy Silverton, *A Twist of the Wrist* and *Nancy Silverton's Sandwich Book*.

- **To a summer cookout, I'd bring...** a bag of ice.
- **If I weren't a photographer, I would be...** not as tired.
- **The last thing I cooked was...** pancakes for my kids.



Born in Venezuela and raised in Peru, **Yasmin Lozada-Hissom** ("Lemon Icebox Cake," page 66) now makes her home in Denver, Colorado, where she is the

pastry chef at Duo and Olivéa restaurants. At press time, she is a nominee for the 2010 James Beard Foundation Award for Outstanding Pastry Chef. She is designing an eco-friendly line of chef coats for women.

- **I'm currently obsessed with...** my little offset spatula. I can't live without it.
- **My guilty food pleasure is...** really expensive butter.
- **My favorite aspect of my job is...** that I fall asleep thinking about what I'll make next, and I wake up excited to go to work.



Stephen Beaumont ("In Defense of Lager," page 36) is a drinks and travel writer based in Toronto. His most recent book is *The Beerbistro Cookbook*,

which he wrote with Brian Morin, chef at Toronto's popular Beerbistro.

- **My biggest food-related pet peeve is...** stickers on fruit.
- **My top food destination is...** Brussels. Belgium is completely underrated by foodies.
- **My guilty food pleasure is...** grilled peanut butter and cheddar sandwiches. Until now, they've been a secret shame.



Chef, cookbook author, and food stylist **Valerie Aikman-Smith** ("Cookout for the 4th," page 38, and "Green Guide," page 58) styles for print publications, television, and feature films. Her most recent cookbook is *Salt: Cooking with the World's Favorite Seasoning*, which was published in 2009.

- **If I weren't a food stylist, I'd be...** a food critic. I'd never be happy unless my job was food related.
- **My favorite food memory is...** my childhood birthday cake: Victoria sponge with fresh strawberries, farmer's cream, and my mom's homemade jam.
- **My guilty food pleasure is...** potato crisps.



Photographer **Lisa Romerein** ("Cookout for the 4th," page 38), lives in Santa Monica, California, where she shoots food, travel, and lifestyle features for clients such as Clarkson Potter, *More*, *Vanity Fair*, and *House Beautiful*.

- **The dish I most want to learn to make is...** authentic Japanese soba noodles.
- **My least favorite food is...** wasabi. It completely ruins the goodness of fresh sushi.
- **My favorite food memory is...** sitting on the back porch with my family, eating an entire crate of Bing cherries together. I was forced to the couch with a stomachache soon after.



Joanne Weir ("Cherries on Top," page 78) is an award-winning cookbook author, cooking teacher, and chef. Her most recent book, *Tequila: A Guide to Types, Flights, Cocktails & Bites*, was published in 2009. She also hosts the PBS television show *Joanne Weir's Cooking Class*.

- **To a summer cookout, I would bring...** a dozen of the best ears of corn I could find, just like my granddad used to grow.
- **My least favorite food is...** offal. I'd rather be a vegetarian.
- **My guilty food pleasure is...** tequila and potato chips.

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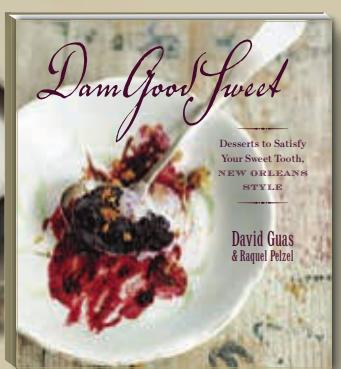
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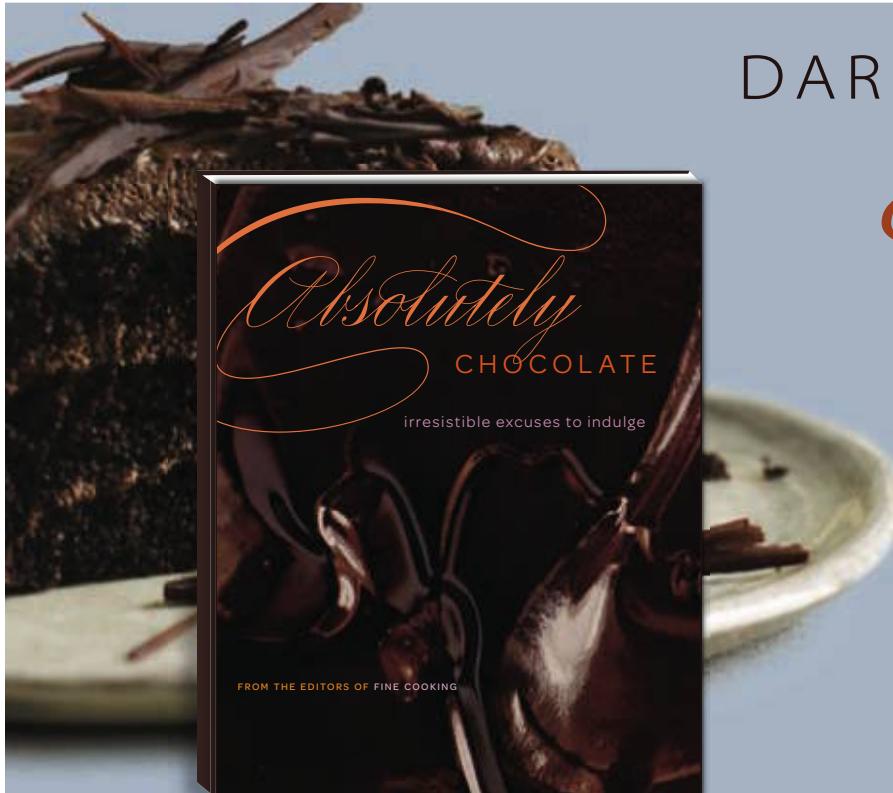
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MARKETPLACE

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Photographs by Scott Phillips; food styling by Samantha Seneviratne

TRY THIS

Cherimoyas

DON'T LET THIS TROPICAL FRUIT'S reptilian-looking exterior deter you. Inside that scaly green skin lies sweet, smooth flesh that tastes like a delicate combination of banana, pineapple, papaya, and strawberry.

A ripe cherimoya is similar in texture to firm custard, which explains its other name, custard apple. It's delicious cut in half and eaten on its own with a spoon (avoid the black seeds), or you can peel, seed, and purée it and fold it into meringues, soufflés, puddings, milk shakes, smoothies, ice cream, or sorbet (see recipe, page 16). Domestic cherimoyas are available from winter through early summer (imported fruit can be found year-round), so if you see them, be sure to give one a try.

Continued on page 16

What they are

Cherimoyas (*Annona cherimola*) are native to the Andes region of South America, specifically Ecuador, Peru, and Colombia. Today, most of the world's cherimoya trees are grown in southern California, Spain, and South America. The fruit can be as small as a tennis ball or as large as a football. Difficult to grow, they are usually hand-pollinated and individually harvested, which makes them pricier than most tropical fruits, but their unique texture and flavor are well worth the premium.

How to buy and store them

Select cherimoyas that are firm and heavy for their size. Their skin should have a green-gold hue; avoid fruit with brown spots, a mushy feel, or cracks in the skin. It's best to buy cherimoyas while they're still hard and green and let them ripen at room temperature, which should take two to three days. When a cherimoya is ripe, its skin will darken and it will yield to slight pressure (like a ripe avocado). You can keep ripe cherimoyas in the refrigerator for two to four days.

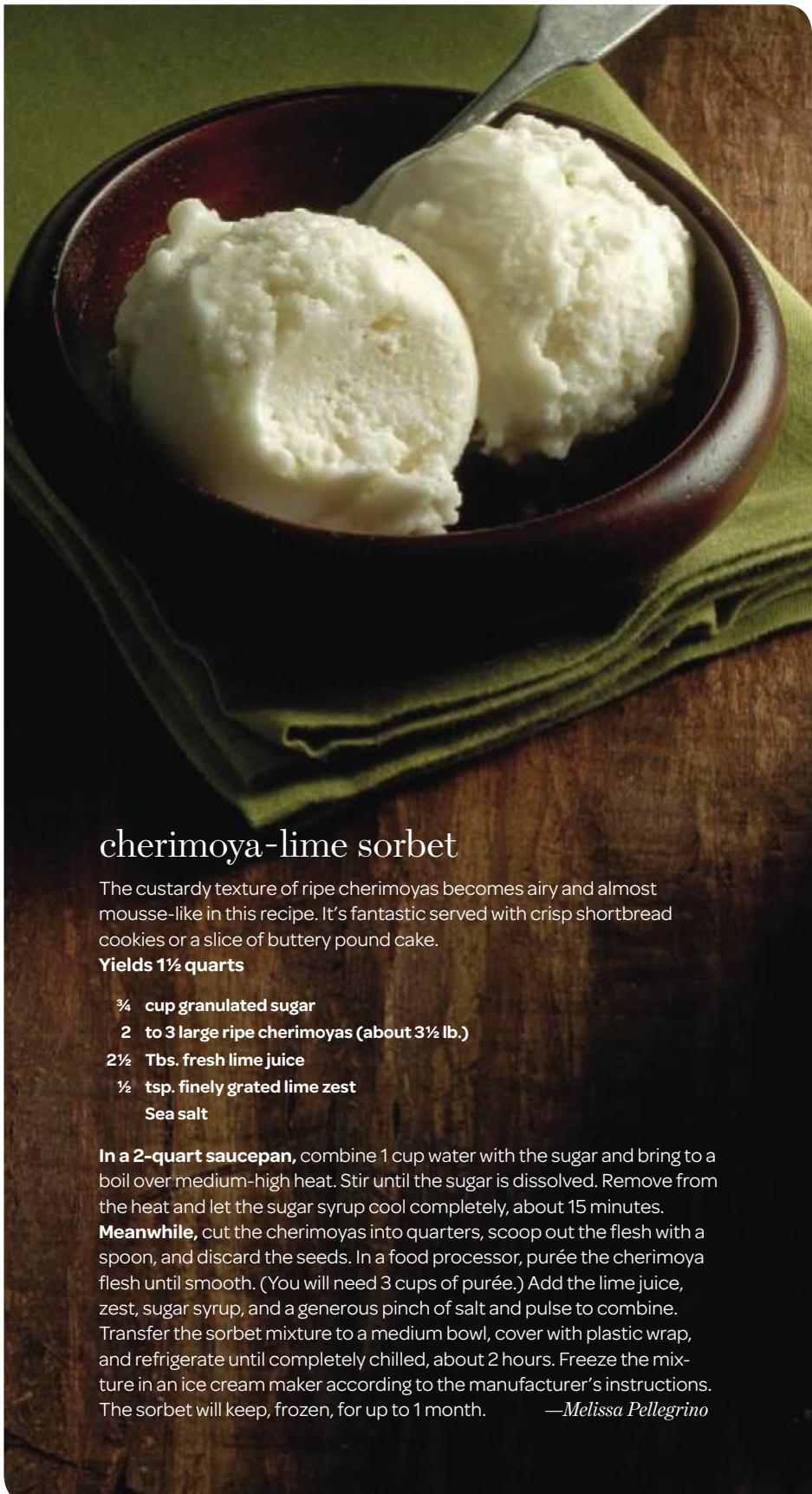
How to eat them

Use a sharp knife to cut the ripe fruit into halves or quarters; then scoop out the flesh with a spoon and discard the seeds and skin. (Both the leathery skin and the large black seeds of the fruit are inedible.) At this point, you can eat the fruit as is (serve well chilled). A quick dip in lemon or lime juice will prevent the creamy-white fruit from browning.

The delicate, velvety flesh of the cherimoya doesn't require additional cooking; in fact, it's best eaten fresh. When puréed, it's ideal for adding to desserts and even cocktails. You can also stir finely diced cherimoya into your favorite pancake, waffle, or quick bread recipes, or add it to a tropical fruit salsa or salad. However you prepare it, keep the other flavors in the dish mild so the subtle taste of the cherimoya is the star. Citrus, mango, passionfruit, vanilla, banana, cream, avocado, and chiles all pair well with cherimoyas. —*Evan Barbour*



Get information on hundreds of ingredients at FineCooking.com/ingredients.

**cherimoya-lime sorbet**

The custardy texture of ripe cherimoyas becomes airy and almost mousse-like in this recipe. It's fantastic served with crisp shortbread cookies or a slice of buttery pound cake.

Yields 1½ quarts

¾ cup granulated sugar
2 to 3 large ripe cherimoyas (about 3½ lb.)
2½ Tbs. fresh lime juice
½ tsp. finely grated lime zest
Sea salt

In a 2-quart saucepan, combine 1 cup water with the sugar and bring to a boil over medium-high heat. Stir until the sugar is dissolved. Remove from the heat and let the sugar syrup cool completely, about 15 minutes.

Meanwhile, cut the cherimoyas into quarters, scoop out the flesh with a spoon, and discard the seeds. In a food processor, purée the cherimoya flesh until smooth. (You will need 3 cups of purée.) Add the lime juice, zest, sugar syrup, and a generous pinch of salt and pulse to combine. Transfer the sorbet mixture to a medium bowl, cover with plastic wrap, and refrigerate until completely chilled, about 2 hours. Freeze the mixture in an ice cream maker according to the manufacturer's instructions. The sorbet will keep, frozen, for up to 1 month. —*Melissa Pellegrino*



AT THE MARKET

What we're cooking now

Fine Cooking editors (and a reader) share some delicious ideas for in-season ingredients.



Grilled asparagus with prosciutto

Wrap trimmed asparagus spears with very thin slices of prosciutto. Brush with extra-virgin olive oil and grill over a medium-hot fire until the prosciutto is crisp and the asparagus is crisp-tender.

—Juli Roberts



Strawberry-cinnamon pancakes

Thinly slice ripe strawberries and stir them into your favorite pancake batter along with a big pinch of ground cinnamon. This also works well with waffle batter.

—Lisa Waddle



Beet risotto

Scrub raw red beets well, then grate them and stir into risotto along with the first addition of broth. By the time the rice is cooked, the beets are sweet, tender, and have turned the risotto a stunning ruby-red color. Top the risotto with a sprinkle of snowy-white crumbled goat cheese.

—Sarah Breckenridge



Sour cherry lemonade

Purée about a pound of stemmed, pitted sour cherries and strain to remove the skins. Add some of the purée to a jug of freshly made lemonade, adding more sugar to suit your taste. You can serve as is or add chilled vodka or gin for a summery cocktail.

—Denise Mickelsen

Scrambled eggs with cottage cheese and chives

Scramble well-seasoned eggs beaten with lots of sliced fresh chives in a skillet over low heat, stirring occasionally, until softly set. Mound the eggs on a serving platter, leaving a shallow well in the center. Fill the well with cottage cheese and sprinkle with black pepper. Scatter more sliced chives and chive blossoms over the top.

—Jennifer Armentrout



Arugula salad with kohlrabi and carrots

Toss arugula with peeled, shredded kohlrabi and carrots. Season to taste with salt and pepper and toss again. Dress with a light, lemony vinaigrette made with a touch of honey, and garnish with golden raisins and toasted pine nuts.

—Denise Mickelsen



ONE READER'S SEASONAL SPECIALTY



Summer pea soup

When I'm not shucking English peas as fast as I can to feed to my 5-year-old (who gobbles them raw), I like to make a light pea soup. I simmer peas with chicken broth until just tender and then purée with an immersion blender. I garnish with a splash of heavy cream and a chiffonade of lemon basil.

—Jennifer Mach, Chicago





BIG BUY COOKING

Chicken Sausages

Making the most of a favorite food find from a warehouse store.

BY SAMANTHA SENEVIRATNE

YOU LOVE THESE LINKS because they're tasty, come in a variety of flavors, and are already fully cooked, which means you can get dinner on the table quickly. But how to use up several pounds of them without risking sausage fatigue? Here are three great recipes—a pasta salad with grilled veggies, an indulgent panini, and an Indian-inspired sauté with a tangy fruit chutney—that are so different and delicious you'll wish you had bought more.

sautéed sausages and cabbage with apricot-mango chutney

Serves 4

- 1 cup cider vinegar
- ½ cup granulated sugar
- 1 medium serrano chile, seeded and thinly sliced
- 4 tsp. finely grated fresh ginger
- 4 tsp. minced garlic (5 medium cloves)
- Kosher salt
- 3 small fresh apricots, peeled, pitted, and cut into ½-inch pieces (about 1½ cups)
- 1 large slightly underripe mango, peeled, pitted, and cut into ½-inch pieces (about 1½ cups)
- 2 Tbs. extra-virgin olive oil
- 4 cooked chicken sausages
- ¾ tsp. fennel seed
- ¾ tsp. coriander seed
- ½ tsp. cumin seed
- 1 small yellow onion, very thinly sliced
- 1 small head green cabbage, cored and very thinly sliced (8 cups)
- Freshly ground black pepper

Combine the vinegar, sugar, chile, ginger, garlic, and ¼ tsp. salt in a 2-quart saucepan. Bring to a boil over medium-high heat, stirring occasionally, until the sugar is dissolved, 3 to 4 minutes. Stir in the apricots and mango. Reduce the heat to low and simmer, stirring occasionally, until the fruit is soft and the mixture is thickened, about 25 minutes. Season to taste with salt and let cool to room temperature.

Meanwhile, in a 12-inch nonstick skillet, heat 1 Tbs. of the oil over medium-high heat. Add the sausages and cook, turning occasionally, until well browned, 4 to 5 minutes. Transfer to a cutting board and slice each in half on the diagonal.

Heat the remaining 1 Tbs. oil in the skillet over medium-high heat. Add the fennel, coriander, and cumin seeds and cook, stirring occasionally, until fragrant, about 1 minute. Add the onion and cook, stirring, until just softened, 2 to 3 minutes. Add the cabbage, 1 tsp. salt,

½ tsp. pepper, and 1 Tbs. water and reduce the heat to medium. Return the sausages to the skillet, burying them in the cabbage mixture.

Cover the pan and cook for about 3 minutes. Uncover and continue to cook until the cabbage is just barely tender and the sausages are hot. Season to taste with salt.

Serve the chutney with the sausages and cabbage.





caramelized onion, gruyère, and sausage panini

Serves 4

- 3 Tbs. extra-virgin olive oil
- 1 Tbs. unsalted butter
- 2 large yellow onions, thinly sliced (8 cups)
- ¼ cup Calvados (apple brandy)
- Kosher salt and freshly ground black pepper
- ½ tsp. chopped fresh thyme
- 4 cooked chicken sausages
- ¼ cup Dijon mustard
- 4 oz. Gruyère, very thinly sliced
- 8 ½-inch-thick slices of crusty, rustic bread

Heat 1 Tbs. of the oil and the butter in a 12-inch skillet over medium-high heat. Add the onions, 3 Tbs. of the Calvados, ¼ tsp. salt, and ½ tsp. pepper. Reduce the heat to medium low and cook, stirring occasionally, until the onions are deep golden-brown,

25 to 30 minutes. Add the remaining 1 Tbs. Calvados and the thyme and cook about 1 minute more.

Meanwhile, in another 12-inch skillet over medium-high heat, heat 1 Tbs. of the oil until hot. Add the sausages and cook until browned and heated through, 5 to 6 minutes. Cut in half lengthwise. Keep warm.

Heat a panini press. (Alternatively, heat a nonstick grill pan over medium heat.) Meanwhile, spread the mustard on the bread and assemble four sandwiches, distributing the onions, cheese, and sausage evenly among them.

Brush the outside of the sandwiches with the remaining 1 Tbs. oil. Cook them in the panini press until browned and crisp, 3 to 6 minutes. (If using a grill pan, put a heavy pan on top of the sandwiches and cook, flipping the sandwiches once.) Serve immediately.

Choose Your Flavor

Chicken sausages are available in many varieties, and the recipes here will work with just about any flavor you choose. We think the sautéed sausages with cabbage slaw and fruit chutney are a great match for a sweet or hot Italian-style link, and the orzo salad is delicious with roasted red pepper and garlic flavored sausage. Apple or roasted garlic sausages are a perfect match for the panini.

orzo salad with grilled broccolini and sausage

Serves 4

- ¼ cup plus 1 Tbs. extra-virgin olive oil
- 2 Tbs. red wine vinegar
- ¼ cup pitted picholine olives (or other mild green olives), quartered
- 1½ Tbs. capers, rinsed and chopped
- 1 large bunch (about 12 oz.) broccolini, trimmed
- 1 large red onion (12 oz.), cut crosswise into ½-inch-thick slices
- Kosher salt
- 4 cooked chicken sausages
- 8 oz. (1½ cups) dried orzo
- Freshly ground black pepper

Prepare a medium gas or charcoal grill fire. **In a large bowl**, whisk ¼ cup of the oil and the vinegar. Stir in the olives and capers and set aside.

Arrange the broccolini and onion on a large rimmed baking sheet. Drizzle with the remaining 1 Tbs. oil and sprinkle with about 1 tsp. salt. **Grill the broccolini**, onion, and sausages

(with the lid closed), flipping halfway through cooking, until the vegetables have softened and charred slightly, 7 to 10 minutes for the broccolini and 10 to 12 minutes for the onions, and the sausages are browned and heated through, 8 to 10 minutes.

Meanwhile, bring a large pot of well-salted water to a boil and cook the orzo until it's just tender, about 8 minutes. Drain well.

Coarsely chop the broccolini and onion, and cut the sausages into bite-size pieces; stir them into the dressing. Add the orzo, toss to combine, and season to taste with salt and pepper. Serve.





PRESERVING THE SEASON

Basil

Turn this abundant fresh herb into easy-to-freeze pesto and keep the taste of summer around longer.

BY SAMANTHA SENEVIRATNE

FRESH BASIL IS EVERYWHERE—in your garden or on your windowsill, at the farmers' market, and in the supermarket, too. This is when basil tastes best, so why not make lots of cheesy, herby pesto now? Then freeze it, and keep its fresh, bright flavor on hand.

Pesto is easy to make. The traditional way—by hand in a mortar and pestle—turns flavorful summer basil, pine nuts, Parmigiano-Reggiano, and extra-virgin olive oil into a rustic, savory pesto. Or, throw the ingredients in a food processor for a smoother, more refined pesto in mere minutes. Both methods are included in the recipe here. Come fall, you'll only need to reach into your freezer for a fresh taste of summer.

From Freezer to Table

A sauce this versatile (and delicious) won't be sitting in your freezer for long. Here are some easy ideas for how to use it. Defrost the pesto and:

- toss with hot pasta
- dress a cold potato or pasta salad
- stir into vegetable soup
- use as a topping for grilled meats and fish
- spread onto sandwiches
- scoop onto slices of toasted baguette or crackers

Freezing pesto in ice cube trays makes it easy to defrost only as much as you need.

classic basil pesto

To make more than 1 cup of pesto, pound or process multiple batches instead of doubling the recipe in a single batch.

Yields about 1 cup

- 3 1/4 oz. (5 cups packed) fresh basil leaves
- 1/4 oz. (1/4 cup) pine nuts
- 1 large clove garlic, peeled
- Kosher salt and freshly ground black pepper
- 1/2 cup extra-virgin olive oil; more for storing
- 1 oz. grated Parmigiano-Reggiano (1/2 cup from a box grater; 1 cup from a rasp grater)

TO MAKE PESTO IN A FOOD PROCESSOR

Pulse the basil, pine nuts, garlic, 1/2 tsp. salt, and 1/8 tsp. pepper in a food processor until finely chopped. With the motor running, slowly pour the olive oil into the feed tube and process, stopping to scrape the sides of the bowl as needed, until the mixture forms a thick paste. Transfer to a medium bowl and stir in the Parmigiano. Season to taste with more salt and pepper.

TO MAKE PESTO IN A MORTAR

Put 1 cup of the basil in a mortar and pound and grind with the pestle until broken down. Continue adding basil to the mortar, 1 cup at a time, until all of the basil is broken down nearly to a paste. Add the pine nuts, garlic, 1/2 tsp. salt, and 1/8 tsp. pepper and continue to mash until completely broken down. Moving the pestle in a circular motion, gradually mix in the oil and then the cheese. Season to taste with more salt and pepper.

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MAKE IT TONIGHT

Just 30 minutes to dinner, start to finish

salmon burgers with herb aioli

Ask your fishmonger to remove the pin bones from the salmon, or do it yourself with a pair of small tweezers or pliers. Ripe tomato slices sprinkled with salt and pepper would be a colorful addition to these burgers.

Serves 4

- 2 small cloves garlic**
- Kosher salt**
- 1½ cups mayonnaise**
- ½ cup finely chopped fresh chives**
- 2 Tbs. finely chopped fresh dill**
- 1½ Tbs. Dijon mustard**
- 1 Tbs. fresh lemon juice**
- ½ tsp. cayenne**
- Freshly ground black pepper**
- 5 brioche or hamburger buns, 1 cut into large cubes, the other 4 split**
- 1 lb. skinless salmon fillets, preferably wild, pin bones removed, cut into 1-inch pieces (about 2 cups)**
- 2 oz. (4 Tbs.) unsalted butter**

Chop the garlic. Using the flat side of a chef's knife, mash the garlic to a paste with a pinch of salt. Transfer the garlic paste to a small bowl and stir in the mayonnaise, chives, dill, mustard, lemon juice, cayenne, $\frac{1}{4}$ tsp. pepper, and salt to taste. Set the aioli aside.

In a food processor, pulse the cubed bun into crumbs. Set aside $\frac{1}{2}$ cup of

the crumbs and save the rest for another use. Pulse the salmon until coarsely chopped, about 5 pulses. Transfer the salmon to a medium bowl and stir in $\frac{3}{4}$ cup of the aioli, the reserved breadcrumbs, $\frac{1}{4}$ tsp. salt, and $\frac{1}{8}$ tsp. pepper. Shape into four 1-inch-thick patties.

Heat 2 Tbs. of the butter in a 12-inch nonstick skillet over medium-high heat. When melted and hot (but not smoking or brown), add the patties and cook until they are firm and each side is crisp and golden-brown, 3 to 5 minutes per side.

Meanwhile, position a rack 6 inches from the broiler and heat the broiler on high. Melt the remaining 2 Tbs. butter in a microwave or on the stovetop. Brush it on the insides of the split buns. Put the buns on a baking sheet, butter side up, and toast under the broiler until light golden-brown, 1 to 2 minutes.

Serve the burgers on the buns, spread with the remaining aioli.

—Dina Cheney





grilled lamb chops with charred red onion chutney

Grilled onions become a savory chutney after a quick simmer with fresh tomato, a touch of sugar, vinegar, and spices. Serve with grilled or roasted potatoes.

Serves 4

- 1 large red onion, cut crosswise into $\frac{1}{2}$ -inch-thick slices
- 3 Tbs. canola oil
- Kosher salt and freshly ground black pepper
- 1 tsp. whole cumin seeds
- Pinch crushed red pepper flakes
- 1 medium ripe tomato, cored and chopped
- 2 Tbs. apple cider vinegar
- 1 tsp. granulated sugar
- 4 $\frac{3}{4}$ -inch-thick bone-in lamb shoulder chops (2 to $2\frac{1}{2}$ lb. total)

Prepare a medium-high gas or charcoal grill fire. Rub the onion slices with 1 Tbs. of the oil, keeping the rings intact, and season with 1 tsp. salt and $\frac{1}{4}$ tsp. pepper. Arrange them on the grill in a single layer and cook,

flipping once, until lightly charred, 8 to 10 minutes. Transfer the onions to a cutting board and chop into small pieces.

Heat 1 Tbs. of the oil in a medium saucepan over medium-high heat. Add the cumin and pepper flakes and cook, stirring constantly, until toasted and fragrant, about 1 minute. Add the chopped onions, tomato, vinegar, sugar, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ tsp. pepper, and $\frac{1}{2}$ cup water. Bring to a boil, cover, reduce the heat to medium, and boil until the onions are soft, 5 to 7 minutes. Uncover the pot and continue to boil, stirring often, until thickened, about 5 minutes more. Season to taste with salt and pepper.

Meanwhile, rub the lamb all over with the remaining 1 Tbs. oil and season with 2 tsp. salt and $\frac{1}{2}$ tsp. pepper. Grill, flipping once, until deep golden-brown outside and medium rare inside, about 8 minutes total. Serve topped with the chutney.

—Liz Pearson

penne with ricotta, arugula, and basil

Parmigiano-Reggiano, ricotta, and lemon zest form the base for a creamy, no-cook pasta sauce that comes together in minutes.

Serves 4 to 6

Kosher salt

- 1 lb. dried penne pasta
- 8 oz. whole-milk ricotta (about 1 cup)
- 1 oz. freshly grated Parmigiano-Reggiano (about 1 cup); more for serving
- 2 Tbs. extra-virgin olive oil
- 2 tsp. lightly packed finely grated lemon zest
- Freshly ground black pepper
- 5 oz. baby arugula (about 6 loosely packed cups), coarsely chopped
- 1 $\frac{1}{2}$ oz. fresh basil (about 2 loosely packed cups), coarsely chopped

Bring a large pot of well-salted water to a boil over high heat. Cook the pasta in the water until al dente, about 11 minutes. Reserve about $\frac{1}{2}$ cup of the cooking water and drain the pasta.

Meanwhile, in a large bowl, mix the ricotta, Parmigiano, 1 Tbs. of the oil, the zest, $\frac{1}{2}$ tsp. salt, and $\frac{3}{4}$ tsp. pepper.

Heat the remaining 1 Tbs. oil in a 12-inch nonstick skillet over medium heat. Add the arugula and basil and $\frac{1}{2}$ tsp. salt and cook, tossing with tongs, until just wilted, about 2 minutes. Transfer the arugula mixture to the bowl with the ricotta and mix well.

Add the hot pasta to the ricotta mixture and toss to coat. Add the reserved cooking liquid as needed to moisten the pasta. Season to taste with salt and pepper. Serve, passing more Parmigiano at the table.

—Lori Longbotham





celery root rémoulade

This classic French side dish features a creamy dressing of mayonnaise, mustard, anchovies, cornichons, and herbs.

Serves 4

- 6 cornichons or sour gherkins
- 1/4 cup lightly packed fresh flat-leaf parsley
- 2 Tbs. fresh tarragon
- 1 anchovy fillet (optional)
- 1/4 cup mayonnaise
- 1/4 cup sour cream
- 2 Tbs. fresh lemon juice

- 1 Tbs. Dijon mustard
- 1 tsp. grated lemon zest
- 1 large celery root (also known as celeriac; about 1 1/4 lb.)
- Kosher salt and freshly ground black pepper

In a food processor, pulse the cornichons, parsley, tarragon, and anchovy (if using) until coarsely chopped.

Add the mayonnaise, sour cream, lemon juice, mustard, and zest and process until well combined. Scrape the dressing into a large bowl.

Fit the processor with a medium grating disk. Peel the celery root with a knife (rather than a vegetable peeler) and cut it into chunks small enough to fit into the processor's feed tube. Grate the celery root in the processor.

Transfer the celery root to the bowl of dressing and fold gently to combine. Season to taste with salt and pepper and serve.

—Liz Pearson



Talked for hours.

Feasted with friends.

Lost track of time.



ice cream parfaits with strawberries and balsamic syrup

Sweet strawberries, tart balsamic, and vanilla ice cream make one great dessert.

Serves 4

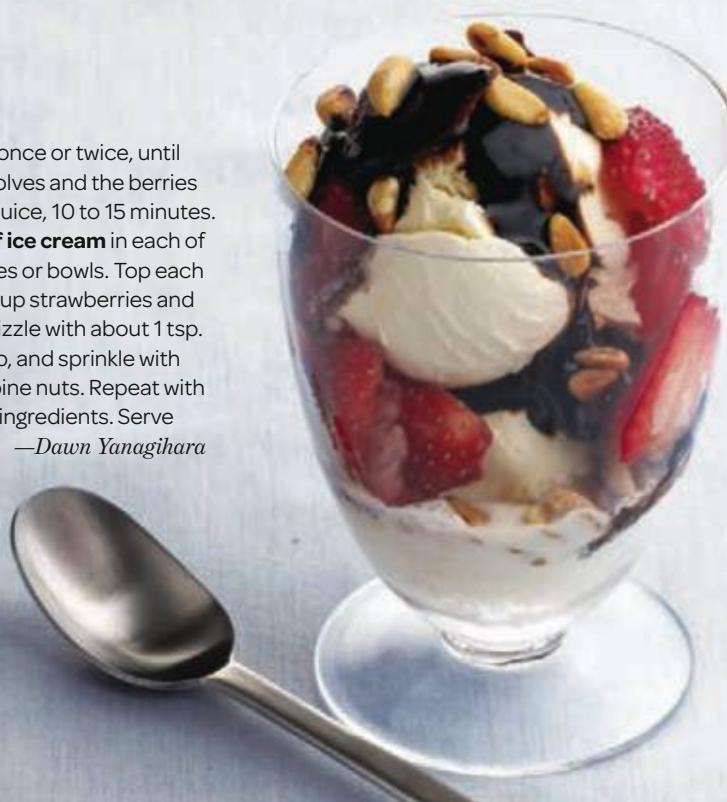
- ½ cup balsamic vinegar
- 1 pint (12 oz.) strawberries, hulled and thinly sliced
- 3 Tbs. granulated sugar
- ½ tsp. freshly ground black pepper (optional)
- 1½ pints vanilla ice cream, gelato, or frozen yogurt
- ¼ cup pine nuts, toasted

Bring the vinegar to a simmer in a 2-quart nonreactive saucepan over medium heat. Simmer until glossy and reduced to 3 Tbs., about 10 minutes. Pour the reduced vinegar into a small bowl and let cool to room temperature.

Meanwhile, in a medium bowl, sprinkle the strawberries with the sugar and pepper (if using) and toss gently until combined. Let

stand, stirring once or twice, until the sugar dissolves and the berries release some juice, 10 to 15 minutes.

Put a scoop of ice cream in each of 4 parfait glasses or bowls. Top each with about ¼ cup strawberries and their juices, drizzle with about 1 tsp. balsamic syrup, and sprinkle with about ½ Tbs. pine nuts. Repeat with the remaining ingredients. Serve immediately. —Dawn Yanagihara



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McCormick Gourmet Collection Smoked Paprika Roasted Salmon with Wilted Spinach

Ingredients

1/4 cup orange juice	1 tbsp. brown sugar	1/2 tsp. Sicilian Sea Salt
2 tbsp. olive oil	1 tbsp. Smoked Paprika	1 bag (10 oz.) fresh spinach leaves
2 tsp. Thyme Leaves , divided	1 tsp. Saigon Cinnamon	1 tsp. olive oil
2 lb. salmon fillets	1 tsp. grated orange peel	

Directions

MIX juice, 2 tbsp. oil and 1 tsp. of the thyme in glass dish. Add salmon; turn to coat. Cover. Refrigerate 30 minutes.

MIX sugar, remaining spices and orange peel. Remove salmon from marinade. Place in foil-lined baking pan. Discard any remaining marinade. Rub top of salmon evenly with spice mixture.

ROAST in preheated 400°F oven 10 minutes or until fish flakes easily with a fork. Heat 1 tsp. oil in large nonstick skillet on medium heat. Add spinach; cook 2 minutes or until wilted. Serve with salmon. Makes 8 servings.

For more great-tasting recipes, visit mccormickgourmet.com

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NATURE'S PRIDE® FRESH GRILLED TUNA ON TOAST POINTS

Makes four servings

- 4 slices Nature's Pride 12-Grain Bread
- 1/4 cup reduced-fat mayonnaise
- 2 cloves garlic, minced or 1/2 teaspoon garlic powder, divided
- 2 tbsp olive oil
- 1 tsp lemon juice
- 1/4 tsp pepper
- 1/8 tsp salt
- 2 fresh tuna steaks, about 8-ounces each
- 4 lettuce leaves
- 1 tomato, thinly sliced
- 1 green onion, sliced



Combine mayonnaise and 1 clove garlic (or 1/4 tsp garlic powder); blend well. Set aside.

Preheat grill to medium-high heat. Combine remaining garlic, olive oil, lemon juice, pepper and salt; brush over both sides of tuna steaks. Grill tuna on lightly oiled grill rack 5-6 minutes per side or until just pink in the center and flaking easily with a fork. Brush with any remaining olive oil after turning.

Toast bread; spread garlic-seasoned mayonnaise lightly. Cut slices diagonally to make two triangles and top mayonnaise side up with a lettuce leaf, then 1/4 of the tomato slices. Cut each tuna steak in half and place one piece on top of tomatoes. Sprinkle top with sliced green onions.



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salade aux lardons pizza

This salad pizza replicates the flavors of a French bistro salad, complete with a shortcut version of lardons (diced bacon that's been blanched and fried). Here, the bacon is simply sautéed and then baked on the pizza.

Serves 4

- 3 Tbs. extra-virgin olive oil; more for the baking sheet
- Flour for shaping the dough
- 3/4 lb. pizza dough, at room temperature
- 1/4 cup Dijon mustard
- 8 oz. Jarlsberg, grated (2 cups)
- 6 oz. center-cut bacon, cut into 1-inch pieces (2 cups)
- 1 medium shallot, halved lengthwise and thinly sliced crosswise
- 2 cups packed arugula
- 2 cups packed frisee
- 1 Tbs. white wine vinegar
- Kosher salt and freshly ground black pepper

Position a rack in the center of the oven and heat the oven to 475°F.

Lightly oil a large rimmed baking sheet.

On a lightly floured surface, shape the dough into a 10x14-inch oval, using your fingers or a rolling pin. If the dough resists, let it rest for a few minutes before continuing. Transfer the dough to the baking sheet. Spread the mustard evenly over the crust, leaving a 1/2-inch border. Top with the cheese and bake until the cheese begins to melt, about 10 minutes.

Meanwhile, cook the bacon in a 12-inch nonstick skillet over medium heat until browned and just starting to crisp, about 5 minutes. With a slotted spoon, sprinkle the bacon evenly over the pizza and continue to bake until the pizza is crisp and browned, about 10 minutes.

In the same skillet used to cook the bacon, cook the shallot in the bacon fat over medium heat until soft, 2 minutes. With a slotted spoon, transfer to a large bowl and add the arugula and frisee. (Discard the fat.)

In a small bowl, whisk the oil, vinegar, 1/2 tsp. salt, and 1/2 tsp. pepper. Pour the dressing over the greens and shallots and toss well.

Using a wide spatula, transfer the pizza from the baking sheet to a cutting board. Mound the salad on top, cut into squares or wedges, and serve.

—Bruce Weinstein and Mark Scarbrough

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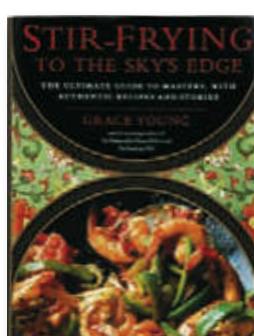
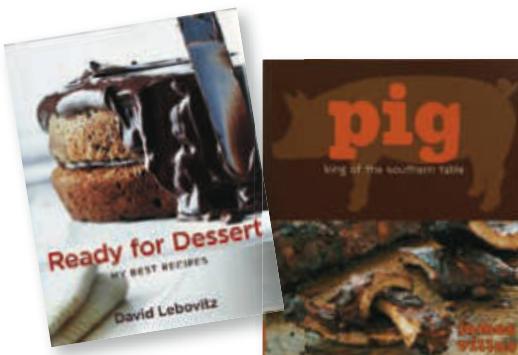
100% Natural. It's written on every package of our Nature's Pride bread. So you get nothing but delicious, wholesome ingredients... along with a few smiles.

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BOOKS THAT COOK



The Reading List

New must-reads for food lovers. BY KIMBERLY Y. MASIBAY AND NADIA ARUMUGAM

Ready for Dessert

My Best Recipes

by David Lebovitz

(Ten Speed Press, \$35)

Cookbook author and pastry chef David Lebovitz has outdone himself with his latest recipe collection, offering readers the very best of his best. Lebovitz's recipes are as impressive as his credentials (12 years at Chez Panisse, a string of award-winning cookbooks, and an eponymous Web site), so whether you crave a simple classic—Chocolate Chip Cookies, Mixed Berry Pie, Vanilla Ice Cream—or want to try something unexpected—Fresh Ginger Cake, Chocolate-Caramel Soufflé—his recipes deliver. —K.M.

Pig

King of the Southern Table

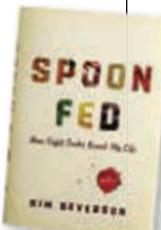
by James Villas

(Wiley, \$35)

From snout to shoulder and hock to tail, award-winning author James Villas leaves none of the noble hog unrelished in this

what we're
reading now

Kim Severson's memoir, *Spoon Fed: How Eight Cooks Saved My Life*, is a page-turner. Witty and candid, Severson shares how the life lessons learned from several famous female cooks—Alice Waters and Edna Lewis among them—helped her find her place as a woman, mother, and food writer. —Denise Mickelsen, associate editor



300-strong collection of southern dishes.

There's something for everyone. Weeknight cooks will turn straight to recipes like the Bacon Meat Loaf and Creole Pork Steaks. Beer-Braised Spiced Barbecued Spareribs and Arkansas Black Barbecued Back Ribs will excite the aspiring pit master. And for the intrepid gourmet, a chapter on variety and specialty meats offers a trove of goodies, including Mississippi Crusted Pigs' Ears and Hog's Head Stew. —N.A.

Stir-Frying to the Sky's Edge

The Ultimate Guide to Mastery, with Authentic Recipes and Stories

by Grace Young

(Simon & Schuster, \$35)

Grace Young's new book is an epic, must-cook-from guide to an ancient Chinese way of cooking. With a gentle, authoritative voice, Young leads readers through the basics of choosing a wok, seasoning it, and the many subtleties of cooking with it. Through recipes from Chinese cooks living across the globe, she reveals how one simple vessel and age-old techniques have sustained a people on the move. Stir-fried Bok Choy with Pancetta, Chinese Cuban Fried Rice, and Chinese Indian Chicken Manchurian are just some of the eclectic, delicious dishes on offer. —N.A.

Sustainably Delicious

Making the World a Better Place, One Recipe at a Time

by Michel Nischan with Mary Goodbody

(Rodale, \$35)

More than just a cookbook, this is a manifesto on how to eat today. According to chef Michel Nischan, who, with Paul Newman, founded

the Dressing Room restaurant, in Westport, Connecticut, we should cook with wholesome, seasonal ingredients for the health of ourselves, our families, and the planet. His cheerful enthusiasm for this lifestyle is contagious, and the evocative anecdotes that precede his recipes will certainly compel you into the kitchen. One such instance: Musing on his garden's bountiful harvest, Nischan offers a recipe for refreshing Garden Gazpacho, thick with avocados, peppers, and homegrown tomatoes. Good food that's kind to the planet—surely there's no lesson more relevant for today's cook. —N.A.

A Cook's Journey to Japan

Fish Tales and Rice Paddies, 100 Home-Style Recipes from Japanese Kitchens

by Sarah Marx Feldner

(Tuttle Publishing, \$28)

This inviting book is the warmest introduction to Japanese cuisine you could hope to find. Sarah Marx Feldner worked in Japan as an English teacher, but it was the country's food (everyday home-cooked fare, in particular) that captured her attention. Here, she shares her discoveries through charming stories and 100 appealing recipes, such as Crispy Rice Snacks, Soy-Glazed Chicken Wings, Braised Spare Ribs, and Cold Sesame Noodle Salad. Each hunger-inducing recipe is thoughtfully written and most are tantalizingly photographed. And nothing seems too foreign or difficult, which was Feldner's goal. She hoped readers would say, "I can make that!" And you will. —K.M.

Kimberly Y. Masibay and Nadia Arumugam are Fine Cooking contributing editors.



GO SHOPPING

Great Finds

Our latest buys for the kitchen and table. **BY DENISE MICKELSEN**



Flavor Booster

We're obsessed with this naturally smoked extra-virgin olive oil from California. It adds incredible smoky flavor to everything you drizzle it on, from steaks to shellfish to scrambled eggs. **\$20 to \$30 at thesmokedolive.com; 707-360-5226.**



A Cut Above

J.K. Adams's new Heritage line of rustic hickory cutting boards is inspired by early American designs. We think they make great Father's Day gifts. **\$50 to \$62 at thekitchenstoreonline.com; 866-362-4422.**



Flake Out

This flaky fleur de sel is harvested from a nature preserve on the Mediterranean island of Ibiza. The large crystals add delicious texture to grilled meats and fish, or even a bowl of caramel ice cream. **\$26 for a 125-gram ceramic jar with porcelain spoon at touchofeurope.net; 866-764-2975.**



Eco Chic

Linen dishtowels by Seattle designer Dinah Coops are visually striking and eco-friendly, too. They're naturally antibacterial, nonallergenic, and take much less energy to produce than cotton. **\$24 each at dinahcoops.com.**

Better Bitters

Urban Moonshine's new organic bitters—an essential bar ingredient distilled from herbs, roots, bark, and plants—make for wonderfully aromatic cocktails or digestifs. Available in original, citrus, and maple. **\$5 to \$30 at urbanmoonshine.com; 802-428-4707.**



Stay Cool

Keep your drinks well chilled this summer with amusing and functional Cool Stix—the reusable sticks freeze inside ice cube molds to make frozen stirrers. **\$35 for a set of four at thestainlesssteelstore.com; 800-448-2870.**

HOW TO MAKE

Fudgy Brownies

A snack-time favorite every cook will want to know how to bake.

BY ABIGAIL JOHNSON DODGE

YOU WON'T FIND THE SECRET TO RICH, FUDGY CHOCOLATE BROWNIES IN A BOX: Make them from scratch for the best flavor and texture. This one-pot batter (fewer dishes to do!) comes together in minutes and requires no special equipment. And there's a good chance that the ingredients are already in your kitchen: cocoa powder, sugar, flour, butter, and eggs. With the helpful tips below and this foolproof recipe, moist, dense brownies are about to become your specialty.

Need to Know

Cocoa choice This recipe calls for natural unsweetened cocoa powder, which has a much stronger chocolate flavor than melted bittersweet chocolate. (Cocoa powder is chocolate with most of its cocoa butter pressed out, hence its big chocolate punch.) Don't substitute Dutch-processed cocoa; it has a milder flavor and so will your brownies.

Pan pick For brownies with sharp, clean edges, use a straight-sided rectangular metal baking pan and line it with aluminum foil for easy brownie removal. The foil also helps with cleanup.

Temp test Once you've combined the hot melted butter with the cocoa, sugar, and salt, check the batter with your fingertip before adding the eggs. It should be warm—not hot—or your eggs will cook and curdle. Set it aside to cool for a few minutes if necessary.



Whisking cocoa powder into melted butter—instead of stirring it in—helps break up any lumps for a smooth brownie batter.



Tool Kit

Have these kitchen essentials before you start the brownies:

- Sharp chef's knife
- Dry measuring cups
- Kitchen scale
- Measuring spoons
- Medium-mesh sieve (for sifting)
- 9x13-inch straight-sided metal baking pan
- Heavy-duty aluminum foil
- Large (4-quart) saucépan
- Rubber spatula
- Whisk
- Toothpick
- Wire cooling rack
- Cutting board

COOK'S TIP



The key to brownies with a moist, fudgy interior is to bake them just until a toothpick inserted in the center comes out with small bits of brownie attached. Baking any longer will result in dry, overcooked brownies.



ultimate fudgy brownies

Yields 2 dozen

- 12 oz. (3/4 cup) unsalted butter, cut into 9 pieces; more softened for the pan
- 3 1/4 oz. (1 1/4 cups) unsweetened natural cocoa powder, sifted if lumpy
- 2 1/4 cups granulated sugar
- 1/2 tsp. table salt
- 5 large eggs
- 2 tsp. pure vanilla extract
- 7 1/2 oz. (1 1/2 cups) all-purpose flour

Position a rack in the center of the oven and heat the oven to 325°F. Line the bottom and sides of a 9x13-inch straight-sided metal baking pan with heavy-duty aluminum foil, leaving about a 2-inch overhang on the short sides (see Test Kitchen, p. 87). Lightly butter the foil.

Put the butter in a large (4-quart) saucepan over medium-low heat and stir occasionally until melted, about 2 minutes. Off the heat, whisk in the cocoa powder until smooth, 1 minute. Add the sugar and salt, and whisk until well blended. Use your fingertip to check

the temperature of the batter—it should be warm, not hot. If it's hot, set the pan aside for a minute or two before continuing.

Whisk in the eggs, two and then three at a time, until just blended. Whisk in the vanilla until the batter is well blended. Sprinkle the flour over the batter and stir with a rubber spatula until just blended.

Scrape the batter into the prepared pan and spread evenly. Bake until a toothpick inserted in the center comes out with small bits of brownie sticking to it, 35 to 45 minutes. For fudgy brownies, do not overbake. Cool the brownies completely in the pan on a rack, about 3 hours.

When the brownies are cool, use the foil overhang to lift them from the pan. Invert onto a cutting board and carefully peel away the foil. Flip again and cut into 24 squares. Serve immediately or wrap in plastic and

store at room temperature for up to 3 days. They can also be frozen in an airtight container or freezer bag for up to 1 month.

Abigail Johnson Dodge is a Fine Cooking contributing editor.



For variations on this recipe, including toppings, stir-ins like nuts, and a chocolate glaze, go to FineCooking.com/extras.





TEST DRIVE

Pepper Mills

With so many options on the market, how do you choose? We tested our way to the best of the bunch, so you can take your pick. **BY ADAM RIED**

IN MOST KITCHENS, THE PEPPER MILL CAN'T CATCH A BREAK. Since not even a simple boiled egg or plate of buttered pasta is complete without salt and a liberal grind of pepper, the pepper mill is a daily workhorse.

A tool in such demand had better work well. A mill should be easy to fill, operate, and adjust, and capable of producing pepper in a range

of grinds. The different grinds should be reasonably uniform, and they should reflect truth in advertising—the fine grind should be powdery, and the coarse, ideally, should approach the consistency of cracked peppercorns. We put many mills, both manual and electric, through their paces (so you wouldn't have to). Here are our favorites.

Manual

Choose a manual model if you want a sturdy, battery-free, quiet pepper mill.

BEST FEATURES

Peugeot Daman
(8½-inch model)
\$69.95 at metrokitchen.com

This acrylic and stainless-steel model is easy to fill (there's a clever magnetic cap over the fill hole), easy to use, and produces impressively fine, medium, and coarsely ground pepper. Its U-Select grinding feature is a winner, with an easy-to-turn ring at the bottom of the mill body that's used to adjust the grind. It clicks firmly into each of six grind settings, ranging from powder to coarse. This model holds 7 tablespoons of peppercorns and comes with a lifetime warranty on the internal grinding mechanism.

BEST BUY

Unicorn
Magnum Plus
\$45 at unicornmills.com

This model hides its filling port behind a sliding cover on the side of the mill, making it not quite as easy to fill as some of the other models we tested. That's a minor issue, though, as the mill holds a full cup of peppercorns. Among its other virtues are excellent grind quality and output, far exceeding that of other models, which means less grinding with more results. It's also relatively easy to adjust by turning a small knob on the bottom of the mill.



What to Look For

Keep these things in mind when shopping for a pepper mill:

Ease of filling

The size of the filling mouth and its position on the mill are key. Large mouths that are easy to fill (preferably at the top of the mill's body) are best.

Capacity

The bigger, the better, because the more your mill holds, the less often you have to fill it.

Output

The faster the mill grinds, the less work you have to do. This is especially true when you have to grind a large quantity of pepper for a recipe.

Adjustability

Look for a mill with an easy-to-access mechanism for adjusting the grind.

How we tested

We tested 21 pepper mills, from classic wooden twist-top models to the latest rage: gravity-activated electric grinders. We evaluated each mill for how easy it was to fill and use, its capacity, adjustability, output, and overall design and construction.

Electric

Choose an electric model for easy grinding at the push of a button (or a tip of the mill).

BEST FEATURES

Peugeot Elis U-Select (8-inch model) \$119.95 at metrokitchen.com

Though pricey, this model offers many of the same advantages that endeared its manual brother (the Daman, see opposite) to us, namely excellent grind quality at each of its six settings and the terrific U-Select adjustment mechanism. It's noticeably quieter than the other electric mills we tested, plus it includes a tray for the mill to sit on. A window at the bottom of the mill lets you gauge your pepper supply, and a light shines down onto the food as the mill grinds. It, too, comes with a lifetime warranty on the internal grinding mechanism.

BEST BUY

Trudeau Graviti \$24.95 at chefscatalog.com

This gravity-activated electric model couldn't be simpler to use—just tip the top of the mill downward and it begins to grind. It grinds well, too, producing powdery finely ground pepper and chunky coarsely ground pepper. It's also simple to adjust via a large, prominent knob on the top. To fill it, you have to remove the battery pack, which is inconvenient but not difficult. This is a rather noisy model, but most electric mills are. It comes with a one-year warranty.

Adam Ried is a cookbook author, food writer, and equipment tester. He lives in Cambridge, Massachusetts.

Photograph by Scott Phillips





Salmon with
Creamy Corn Sauce



Scallops with
Carrot-Ginger Sauce



THE GOOD LIFE

Vegetables Get Saucy

Corn, carrots, and peas move beyond their side-dish status for a new way to "eat your veggies." **BY ELLIE KRIEGER**



WHEN YOU THINK "HEALTHY," what foods leap to mind—grilled chicken, steamed vegetables, scrambled egg whites? The problem with these perfectly respectable choices is that they're often oh-so-boring. And that yawn factor is one of the biggest obstacles to making healthy eating a regular part of your life, especially if you're like me. As far as I'm concerned, food is more than mere fuel: It's entertainment, fun, exploration, and a sensual journey.

Take vegetables, probably the most underglorified of all the healthful ingredients. Even the phrase "eat your vegetables" has come to imply a chore: the have-to before the want-to food. But imagine if the two were one and the same—if, by preparing vegetables in more creative, inspired ways, you could discover the sweet spot where exciting meets healthy.

Start simple: Try cutting your vegetables differently. Zucchini sliced on a mandoline and served piled like noodles is interesting in a way that those typical semicircles never will be. Cooking vegetables in unexpected ways works wonders, too. Wedges of romaine lettuce brushed with oil and grilled until warm and slightly wilted are delicious, as is eggplant, its flesh mashed into a creamy, spiced Middle Eastern

dip. Or don't cook your vegetables at all. Shredded raw broccoli stems make a great slaw, and raw summer squash sliced paper-thin and drizzled with a lemon and olive oil dressing is a new take on carpaccio.

These recipes follow that line of thinking and take vegetables out of the side dish realm altogether. Here, favorites like corn, peas, and carrots become rich and creamy (but cream-free) sauces for simply cooked meats, chicken, and fish. The basic technique is easy. Cook the vegetable with broth and an aromatic like onions, shallots, or leeks; purée it entirely or partially; and strain for a finer texture if desired. Then combine the purée with additional seasonings, and you've got a good-for-you vegetable serving that's both delicious and beautiful.

Good to Know

Once you've made your sauce, turn it into a fresh, satisfying meal by pairing it with one of the following:

- **Creamy Corn Sauce** Grilled chicken, salmon, or shellfish.
- **Carrot-Ginger Sauce** Pan-seared scallops or roasted or grilled pork.
- **Pea Sauce with Fresh Mint** Grilled lamb or flaky white fish.



Lamb chops with
Pea Sauce with Fresh Mint

creamy corn sauce

Yields about 2 cups; serves 4 to 6

- 1 Tbs. extra-virgin olive oil
- 1 small yellow onion, chopped
- 1 tsp. all-purpose flour
- ¼ cup dry white wine
- 1½ cups lower-salt chicken broth
- 1 sprig fresh thyme
- 2 cups fresh corn kernels (from about 4 ears of corn)
- 2 tsp. unsalted butter
- 1 tsp. chopped fresh thyme
- Kosher salt and freshly ground black pepper

Heat the oil in a 4-quart saucepan over medium heat. Add the onion and cook until tender but not browned, about 3 minutes. Stir in the flour and cook, stirring, for about 1 minute. Stir in the wine, bring to a boil, and cook until the wine is reduced by about half, 1 to 2 minutes. Add the broth and thyme sprig and bring to a boil. Add the corn and simmer over medium-low heat until the corn is tender, about 15 minutes. Discard the thyme sprig.

Purée the corn mixture in a blender until smooth. Return the purée to the pan and stir in the butter, chopped thyme, 1 tsp. salt, and a pinch of pepper. (The sauce may be made and refrigerated up to 1 day ahead.)

carrot-ginger sauce

Yields about 2 cups; serves 4 to 6

- 1 Tbs. canola oil
- 2 Tbs. chopped shallot
- 1¼ cups lower-salt chicken broth; more as needed
- 6 medium carrots, peeled and cut into large dice (about 2 cups)
- 2 Tbs. reduced-sodium soy sauce
- 1 Tbs. finely grated fresh ginger
- 1 Tbs. unseasoned rice vinegar
- 2 tsp. honey
- 1 tsp. Asian sesame oil

Heat the oil in a 4-quart saucepan over low heat. Add the shallot and cook, stirring occasionally, until tender but not brown, about 2 minutes. Add the broth and bring to a boil over medium-high heat. Stir in the carrots, return to a boil, reduce the heat to medium low, and simmer until the carrots are just tender, 12 to 15 minutes.

Pour the carrot mixture into a blender and add the soy sauce, ginger, rice vinegar, honey, and sesame oil. Purée until smooth. Pour the sauce into a fine strainer set over a bowl and gently press it through the strainer with a spatula or wooden spoon. Discard the solids. If the sauce seems thick, thin with additional broth to the desired consistency. (The sauce may be made and refrigerated up to 1 day ahead.)

pea sauce with fresh mint

Yields about 2 cups; serves 4 to 6

- 1 Tbs. plus 1 tsp. extra-virgin olive oil
- 1 cup chopped leek (white and some light-green parts, from ½ medium leek)
- 1¼ cups lower-salt chicken broth
- 2 cups fresh or frozen peas
- ½ cup fresh mint leaves
- Kosher salt

Heat 1 Tbs. of the oil in a 4-quart saucepan over medium heat. Add the leek and cook until tender, about 5 minutes. Add the broth and bring to a boil. Stir in the peas, return to a boil, reduce the heat to medium low, and simmer until the peas are just tender, 2 to 3 minutes.

Pour the pea mixture into a blender. Add the mint and ¾ tsp. salt and purée until smooth.

Drizzle each portion of sauce with some of the remaining olive oil upon serving. (The sauce may be made and refrigerated up to 1 day ahead.)

Registered dietitian Ellie Krieger is a Fine Cooking contributing editor.



In Defense of Lager

For decades, American craft brewers left the golden lager market to the big guys. Not anymore. **BY STEPHEN BEAUMONT**

WHEN THE AMERICAN CRAFT BEER movement got its start in the late 1970s, the spotlight was on ales, not lagers. Those first craft brewers set out to be everything the country's giant breweries were not. Since the big guys "owned" the production of golden lagers, which had become insipid, mass-produced "yellow beers," the renegade brewers focused on ales instead. But now change is afoot, and lagers seem poised to finally make their escape from craft beer purgatory.

In those early years, with the notable exception of Samuel Adams Boston Lager, American craft brewers were largely making hoppy pale ales and even hoppier IPAs (India pale ales), soothing amber ales, and chocolatey brown ales. Their anti-lager sentiment was shared with craft beer consumers, many of whom would turn up their noses at even well-made lagers in favor of ales of sometimes dubious quality. It was perhaps an understandable prejudice given the beer climate of the time, and it proved to be a durable one. Even as the last century came to a close, craft-brewed lagers were still relatively few and far between.

Now, though, we're witnessing a maturing of the craft beer market, and brewers are

much less reluctant to affix their good name to a lager. Led by such unabashed lager breweries as Spoetzl Brewery and Rahr & Sons in Texas and California's Gordon Biersch Brewing Company, craft brewery owners and brewers have opened their hearts to the pleasures of golden lager.

All in the family

Lagers are one of the two principal families of beer, the other being ales. Named for the German word *lagern* (which means "to store"), lagers are fermented by yeasts that perform at cool temperatures and sink to the bottom of the fermentation vessel as they work, resulting in lager's other common name: bottom-fermented beer. Lagers are diverse in character, color, and strength but share a generally crisp and clean flavor profile. (Ales are top-fermented at warmer temperatures for rounder body and fruity flavor.) The style of lager known as golden lager (or pilsners, pilseners, and pils) is different from other lagers in its characteristic high levels of carbonation, floral aromas, dense, white heads, and rich golden hues.

First brewed in 1842 in Plzen, Bohemia, in what is now the Czech Republic, the original pilsner was the first beer to combine the lager-style fermentation of southern Germany with a then newly available barley malt that was light gold of hue, rather than brown or black. Malt (the principal ingredient in beer, aside from water) is the primary source of fermentable sugar in any beer and is responsible as well for all the beer's color and a good deal of its aroma and taste. When this new barley malt was combined with lager fermentation and a local variety of very floral hops called Saaz, the resulting brew literally changed the look of beer forever. With the industrial revolution having just brought

transparent glassware to the masses, the popularity of golden pilsners quickly took off, not just in Bohemia and neighboring Bavaria but across the brewing centers of central and eastern Europe.

Coming to America

By the time German immigrants began opening breweries on American shores, golden lager had grown to dominate much of continental Europe, and so it was this style of beer that was embraced by entrepreneurs with such now-legendary names as Pabst, Schlitz, Miller, and Busch. Within a few years, golden lager came to overshadow nearly all

of the existing varieties of ale and, ultimately, form the basis for America's first large-scale commercial breweries.

Fast forward to the summer of 2010 and the return of golden lager to the ranks of distinctive American beers. For beer aficionados, this is something to celebrate—and now is the time to do just that. Enjoy a glass of crisp, refreshing golden lager alongside a grilled burger or bowl of creamy seafood chowder, or simply the way the Czechs still drink their famous brewing legacy: all by itself.

Stephen Beaumont is a drinks and travel writer based in Toronto. He specializes in artisan beers.

American Golden Lagers: A Buyer's Guide

Here's a taste of the range of lagers today's craft brewers have to offer. Other good options are available from Capital Brewery and August Schell's Brewing Company in the Midwest, Stoudt's in Pennsylvania, and Washington State's Baron Brewing.



Sly Fox
Pikeland Pils
Craft lager in a can? You better believe it, especially given the robust hoppi-ness and suitably restrained malt of this consummate thirst slayer from Pennsylvania. (\$8.50/six-pack)

Samuel Adams
Boston Lager
This is the granddaddy of craft-brewed lager: a wonderfully balanced, copper-colored blend of leafy, not-too-bitter hoppi-ness, and dry, almost biscuity maltiness. (\$8.50/six-pack)

Shiner 101
Spoetzl Brewery, in Texas, produced this beautifully fragrant, Czech-inspired lager to mark its 101st birthday. Expect a hint of sweetness up front and a quenching, moderately bitter character the rest of the way. (\$7.50/six-pack)

Victory Prima Pils
The glowing hops cone on the label tells you what to expect from this light-gold lager: refreshing, snappy hoppi-ness. Prima is also slightly herba-ceous and finishes as crisp and dry as any beer you might hope to encounter. (\$10/six-pack)

Gordon Biersch
Märzen
The potent, deep-gold, malty lager hoisted by the liter at Munich's famed Oktoberfest is called märzen (pronounced MARE-TZEN). This honey-ish interpretation of that beer can and should be quaffed year-round. (\$8/six-pack)

Trumer Pils
Not content to sim-ply export its beer from Austria, Trumer Brauerei shipped an entire brewery to Berkeley, California, to produce this light-golden pilsner with a gentle hoppi-ness that's more drying than bitter. (\$8.50/six-pack)

special grilling section

Cookout for the

4th

Get your grill on! This crazy-good menu stars two kinds of ribs—plus corn, cocktails, and more. **BY ROBERT HELLEN**

PHOTOGRAPHS BY LISA ROMEREIN

WHEN IT COMES TO RIBS, you don't want to skimp. That's why this party menu has two finger-licking-good recipes: sticky, sweet and spicy, root beer glazed baby backs and savory, cornmeal and pepper-corn crusted spareribs. Start with the little ones and move on to the big ones (which can be made ahead and heated up on the grill right before serving). Keep the grill on for the sides, including corn (grilled and scraped off the cob) with an incredible spicy smoked ham (tasso) butter, beets with lemon crème fraîche, and grilled butter lettuce with buttermilk-chive dressing. Even the drinks—a lemony gin cocktail—get big flavor from grilled fresh thyme sprigs. Cool it down (and wind it down) with a dessert of frozen strawberry semifreddo (a seductive cross between mousse and ice cream) and boozy berries. This is food to beat the fireworks.

Menu for eight

Limoncello-Gin Cocktails
with Grilled Thyme

Sweet Chili and Root
Beer Baby Backs

Cornmeal and Green Pepper-
corn Crusted Spareribs

Grilled Corn with
Spiced Tasso Butter

Grilled Beets with
Lemon Crème Fraîche Dip

Grilled Butter Lettuce with
Buttermilk-Chive Dressing

Strawberries and Cream
Semifreddo





From left, Sweet Chili and Root Beer Baby Backs, and Cornmeal and Green Peppercorn Crusted Spareribs.



limoncello-gin cocktail with grilled thyme

Throw some thyme sprigs over the fire to coax out the herb's floral qualities.

Serves 1

- 2 large sprigs fresh thyme; more for garnish
- ½ fl. oz. (1 Tbs.) fresh lime juice
- ½ fl. oz. (3 Tbs.) gin, preferably Bluecoat American Dry
- ½ fl. oz. (1 Tbs.) limoncello, preferably Averna Limoni di Sicilia

Prepare a gas or charcoal grill fire for direct cooking over medium-high (500°F) heat. Grill the thyme sprigs until fragrant and lightly charred, about 15 seconds. In a mixing glass or cocktail shaker, gently muddle the grilled thyme with the lime juice. Add the gin and limoncello and fill the shaker with ice. Stir well. Strain into a chilled rocks glass filled with fresh ice, garnish with thyme, and serve.



sweet chili and root beer baby backs

You can find kecap manis and the two chili sauces called for here at an Asian market or in a well-stocked supermarket.

Serves 6 to 8

- 2 racks baby back pork ribs (about 5 lb. total), silverskin removed (see Test Kitchen, p. 87)
- Kosher salt
- ¼ cup plus 2 Tbs. kecap manis (sweet soy sauce; see Test Kitchen, p. 87)
- ¼ cup root beer
- ¼ cup sweet chili sauce, preferably Mae Ploy brand
- 2 Tbs. hot chili sauce, preferably Sriracha

Let the ribs sit at room temperature for about 1 hour.

Meanwhile, prepare a gas or charcoal grill fire for indirect cooking over low (300°F) heat (see Test Kitchen, p. 87). Lightly oil the grill grates.

Sprinkle the meat side of the ribs with 2 tsp. salt. Arrange the ribs bone side down in a single layer over the cool zone of the grill. Close the lid and cook the ribs until tender, about 2 hours. To test if they're done, insert a knife into the rib meat—if it slides out without pulling at the meat, they're ready. The meat should be tender but not falling off the bone. Remove the ribs from the grill and transfer to a large rimmed baking sheet lined with foil.

Increase the temperature of the indirect grill fire to 350°F. In a medium bowl, mix the kecap manis, root beer, and both chili sauces. Set aside ½ cup of the sauce for serving. Brush the ribs on all sides with the remaining sauce. Return the ribs to the cool zone of the grill and cook, turning once, until nicely lacquered, about 15 minutes total.

Let the ribs rest, tented with foil, for about 10 minutes before cutting and serving with the reserved sauce for dipping or for drizzling over the ribs.

grilled corn with spiced tasso butter

If tasso is unavailable, you can substitute smoked ham.

Serves 8

- 2 oz. (4 Tbs.) unsalted butter, softened
- 1 oz. tasso (smoked Cajun pork; see Test Kitchen, p. 87), minced (¼ cup)
- ½ tsp. garlic powder
- ½ tsp. onion powder
- ½ tsp. sweet pimentón (smoked paprika)
- ½ tsp. honey
- ¼ tsp. ground mace
- ¼ tsp. dried sage
- ¼ tsp. cayenne
- ⅛ tsp. dried thyme
- 8 medium ears corn, shucked
- Kosher salt

In a small bowl, mix the butter, tasso, garlic powder, onion powder, paprika, honey, mace, sage, cayenne, and thyme until well combined. (The tasso butter can be stored in the refrigerator for up to 2 weeks or frozen for up to 2 months.)

Prepare a gas or charcoal grill fire for direct cooking over medium (450°F) heat. Grill the corn, turning occasionally, until tender and browned in spots, about 10 minutes. (The corn can be grilled 1 day ahead.)

Cut the corn kernels from the cobs. In a 12-inch skillet over medium heat, melt 2 Tbs. of the tasso butter. Add the corn and toss until heated through, 2 to 3 minutes. Season to taste with salt. Transfer to a warm serving bowl, garnish with a dollop of the remaining butter, and serve immediately.

Rib Wise

Here's what you need to know about **baby back pork ribs**.

- **They come from** the top of the pig's rib section between the sparerib and the spine.
- **They're smaller** than spareribs and great for grilling.



**Sweet Chili and Root Beer
Baby Backs and Grilled Corn
with Spiced Tasso Butter.**



cornmeal and green peppercorn crusted spareribs

Prepare this recipe the day before you plan to serve it; that way, the ribs will absorb more flavor from the crust as they rest overnight.

Serves 6 to 8

- ¾ lb. (2 cups) medium-grind yellow cornmeal
- 2 oz. (¾ cup) dried green peppercorns
- 1 oz. kosher salt (¼ cup if using Diamond Crystal; 2 Tbs. if using Morton)
- ½ cup pure maple syrup
- ½ cup vegetable oil or melted bacon fat
- 1 Tbs. bourbon, preferably Evan Williams Kentucky Straight
- 2 racks St. Louis-style pork spareribs (5 to 6 lb. total), silverskin removed (see Test Kitchen, p. 87)

Prepare a gas or charcoal grill fire for indirect cooking over low (300°F) heat (see Test Kitchen, p. 87).

In a large bowl, mix the cornmeal, peppercorns, salt, maple syrup, oil or bacon fat, and bourbon. Coat the meat side of the ribs with the mixture and wrap each rack in foil.

Arrange the ribs meat side up in a single layer over the cool zone of the grill. Close the lid and cook the ribs until fork-tender, 3 to 3½ hours. Let cool to room temperature and then refrigerate for at least 2 hours but preferably overnight. (If refrigerating overnight, let the ribs sit at room temperature for 1 hour before continuing.)

To serve, remove the ribs from the foil; scrape off the crust and reserve. Reheat the ribs meat side down over a medium-low (350°F) direct gas or charcoal grill fire until nicely browned, 5 to 8 minutes. Flip the ribs and pat or sprinkle with about half of the reserved crust (discard the rest). Cook until hot, 3 to 4 minutes more. Cut between the ribs and serve sprinkled with any of the cornmeal crust that fell off while carving.

grilled butter lettuce with buttermilk-chive dressing

This is so much better than your average green salad. The grilled lettuce has crisp, caramelized edges offset by a cool, tangy dressing.

Serves 8

- ½ cup buttermilk
- ¼ cup crème fraîche
- 2 Tbs. mayonnaise
- 2 Tbs. thinly sliced fresh chives
- 1 Tbs. fresh lemon juice
- Kosher salt
- Vegetable oil for the grill
- 4 large heads butter lettuce, halved lengthwise

In a medium bowl, whisk the buttermilk, crème fraîche, mayonnaise, chives, and lemon juice. Season to taste with salt. (The dressing may be made up to 1 day ahead and kept refrigerated.)

Prepare a gas or charcoal grill fire for direct cooking over medium-high (500°F) heat. Lightly oil the grill grates.

Lightly season the lettuce with ¼ tsp. salt. Grill cut side down until wilted, lightly charred, and the cores are crisp-tender, 2 to 3 minutes.

Transfer the grilled lettuce to a serving platter and drizzle with the dressing (you won't need all the dressing; refrigerate leftovers for 2 to 3 days). Lightly sprinkle the lettuce with salt and serve.

Rib Wise

Here's what you need to know about **pork spareribs**.

- **They come from** the bottom of the pig's rib cage near the belly.
- **They're so named** because they're what's left (or spare) after the belly has been cut away.
- **They're known as St. Louis-style** spareribs when they're trimmed of the breastbone and an adjacent gnarled strip of meat. This gives them a compact shape that helps them cook evenly.

Cornmeal and Green Peppercorn Crusted Spareribs, Grilled Butter Lettuce with Buttermilk-Chive Dressing, and Grilled Beets with Lemon Crème Fraîche Dip.





grilled beets with lemon crème fraîche dip

Grilling the beets in a foil packet with garlic, beer, and fresh thyme infuses them with extra flavor. To save on grill fuel, grill the beets a day ahead with the spareribs.

Serves 6 to 8

- 10 medium beets (about 4 lb.), trimmed and washed
- 1 head garlic, halved crosswise
- 3 fl. oz. (1/4 cup plus 2 Tbs.) pale ale
- 3 Tbs. extra-virgin olive oil
- 3 sprigs fresh thyme
- Kosher salt
- 1 cup crème fraîche
- 4 tsp. fresh lemon juice

In a large bowl, toss the beets and garlic with the ale, oil, thyme, and 2 Tbs. salt. Transfer to a large square of heavy-duty aluminum foil and seal into a packet.

Prepare a gas or charcoal grill fire for indirect cooking over low (300°F) heat (see Test Kitchen, p. 87). Grill the packet over the cool zone of the grill until the beets are completely tender when pierced with a paring knife, about 3 hours. (Alternatively, roast the beets in a 300°F oven for 3 to 3½ hours.)

Remove the beets from the foil, peel them, and cut them into quarters. (Discard the garlic.) Transfer the beets to a serving bowl or platter. (The beets may be prepared 1 day ahead; refrigerate and return to room temperature before serving.)

In a small bowl, mix the crème fraîche and lemon juice. Season to taste with salt. Serve the beets warm or at room temperature with the lemon crème fraîche dip on the side.



What to Drink

After cocktails, you can pair these dishes with wine (white or red) and beer, too.

Wine Pour a buttery Chardonnay with a dry finish like the 2008 Robert Talbott Kali Hart Vineyards Chardonnay (\$16), or a full-bodied, dark red like the 2007 Bodegas Juan Gil 100-percent Monastrell from Jumilla, Spain (\$18).

Beer A citrusy, refreshing ale like the Allagash White Ale (\$10/750 ml) and a tart, crisp wheat beer like The Bruery's Hottenroth Berliner Weisse (\$8/750 ml) are also great with this menu.



Get a shopping list and timeline for this menu at FineCooking.com/extras.

strawberries and cream semifreddo

Semifreddo means "half-cold" in Italian and refers to a chilled or half-frozen dessert containing whipped cream or meringue.

Serves 8 to 10

FOR THE SEMIFREDDO

- $\frac{1}{2}$ lb. fresh strawberries, hulled and sliced $\frac{1}{4}$ inch thick (1½ cups)
- $\frac{1}{2}$ cup granulated sugar
- 3 large egg yolks plus 1 large egg
- 1½ cups heavy cream, chilled

FOR SERVING

- $\frac{1}{2}$ lb. fresh strawberries, hulled and quartered (4 cups)
- 2 to 3 Tbs. granulated sugar
- 2 to 3 tsp. Grand Marnier (optional)

MAKE THE SEMIFREDDO

Line an 8½x4½-inch loaf pan with plastic wrap. In a 2-quart saucepan over medium heat, cook the sliced strawberries with $\frac{1}{4}$ cup of the sugar, stirring occasionally,

until the berries soften and begin to break apart, 5 to 7 minutes. Set aside.

Choose a medium stainless-steel bowl that can rest just inside a medium saucepan. Pour about 1 inch of water in the saucepan and bring to a boil. Reduce the temperature to maintain a gentle simmer. Choose another bowl large enough to hold the medium bowl. Fill the large bowl with about 2 inches of ice water; set aside. Put the egg yolks, whole egg, and the remaining $\frac{1}{4}$ cup sugar in the medium bowl and whisk until well combined and pale yellow, about 2 minutes. Add the reserved strawberry mixture and whisk to combine. Set the bowl over the saucepan without letting it touch the water and whisk constantly until the mixture is thick and leaves a trail when you lift the whisk, 3 to 4 minutes. Set the bowl in the ice water and whisk occa-

sionally until cool, about 5 minutes.

Meanwhile, in a large chilled metal mixing bowl with a hand mixer on medium-high speed (or in a stand mixer fitted with the whisk attachment), beat the cream to medium peaks, 2 to 3 minutes.

Gently fold the whipped cream into the strawberry mixture until just combined. Pour the mixture into the loaf pan, smooth the surface, cover with plastic, and freeze for at least 6 hours and up to overnight.

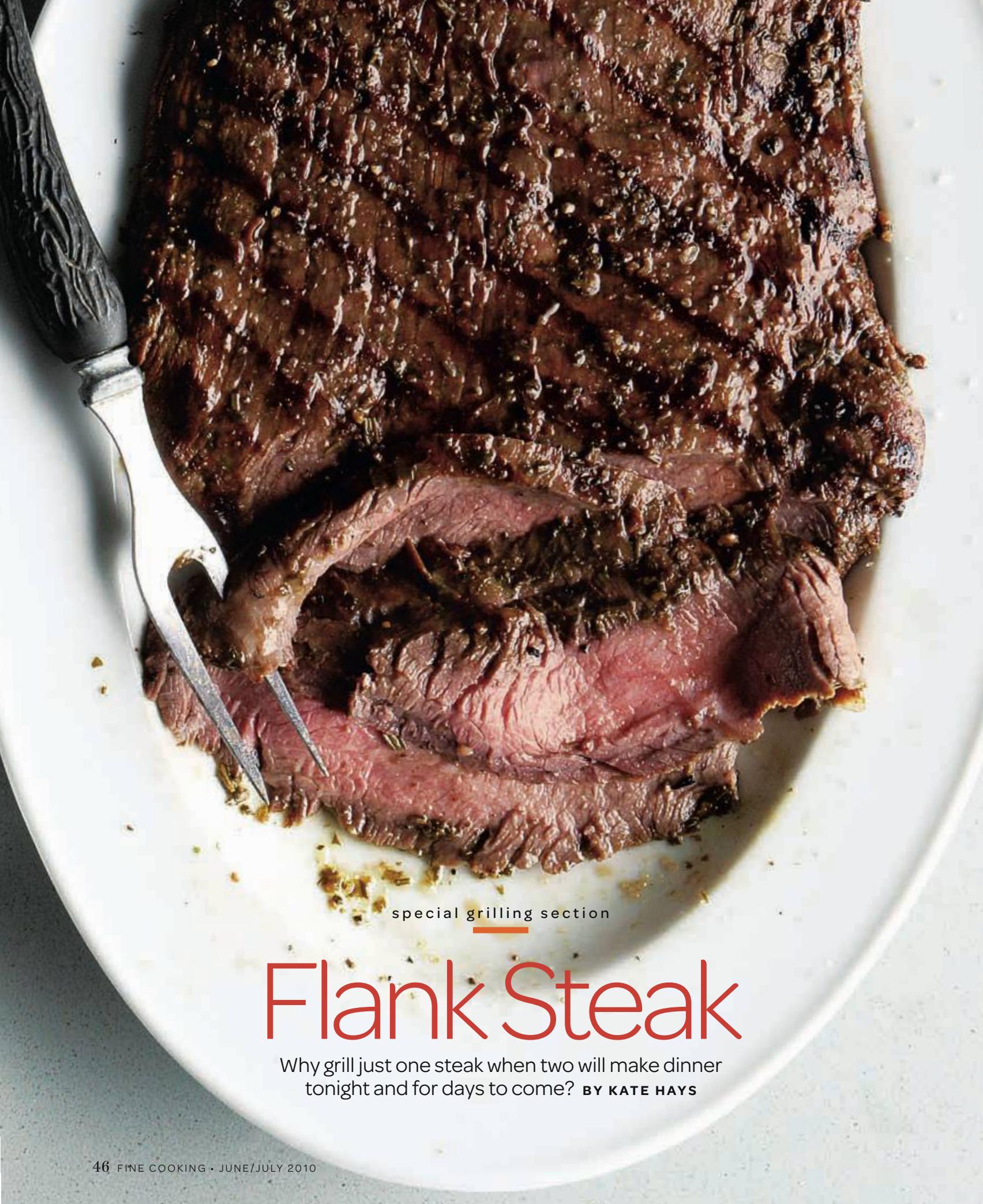
SERVE

Toss the quartered strawberries with the sugar and Grand Marnier (if using) to taste. Let sit until the berries release some of their juices, 5 to 10 minutes.

Meanwhile, remove the semifreddo from the freezer and let it sit at room temperature for 5 to 10 minutes to soften slightly. Invert onto a cutting board, remove the plastic, and slice. Serve topped with the quartered berries.

Robert Hellen is the executive chef at Resto, in New York City. □





special grilling section

Flank Steak

Why grill just one steak when two will make dinner tonight and for days to come? **BY KATE HAYS**

COOK ONCE/EAT TWICE

A CULINARY CHAMELEON, flank steak is happy to take on the flavors of its marinade or rub. I love to give mine a long soak in a bold, garlicky marinade of olive oil, lemon juice, and fresh herbs. And because flank is a relatively inexpensive steak, I usually buy an extra one when I'm shopping for dinner, and throw them both on the grill at the same time. The first makes a great fast and easy meal with grilled vegetables, and the second yields hearty leftovers for later in the week.

One of the first things I learned when I started experimenting with the leftovers idea is that you don't really want to

cook the steak much longer than you already have, because it gets tough and chewy if overcooked. Instead, gently reheat it—as in the open-face sandwiches with herbed goat cheese and ripe tomatoes here—or serve it cold. It's perfect in an arugula salad with white beans and shiitake (cold), and surprisingly delicious mixed with spinach, feta, and raisins and stuffed into hollowed-out red onions that get warmed in the oven (gently reheated). But the real secret is not overcooking the steak the first time out. Well, that and the big handful of garlic in my marinade.

GRILLED FLANK STEAK WITH CUCUMBER-YOGURT SAUCE



OPEN-FACE STEAK
SANDWICHES WITH HERBED
GOAT CHEESE AND TOMATOES

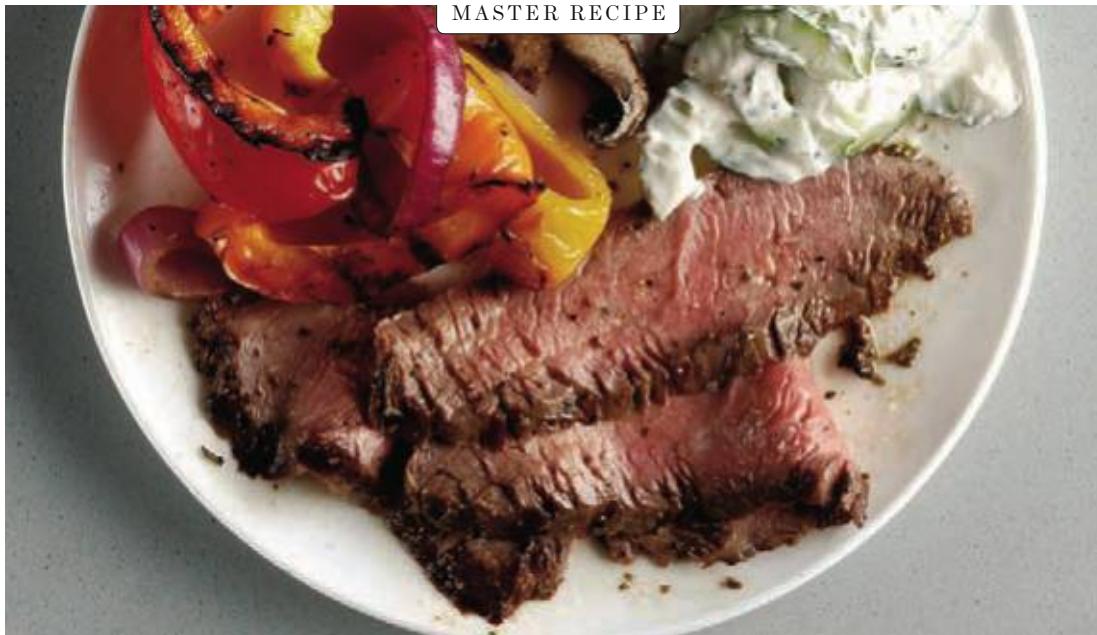


GRILLED STEAK AND
ARUGULA SALAD WITH WHITE
BEANS AND SHIITAKE



RED ONIONS STUFFED
WITH GRILLED STEAK,
SPINACH, AND FETA

MASTER RECIPE



grilled flank steak with cucumber-yogurt sauce

This do-ahead sauce is an easy take on tzatziki, the Greek yogurt dip. Round out the meal with grilled peppers, red onions, and portobello mushrooms.

Serves 4, with enough leftovers to make 2 of the recipes that follow

FOR THE FLANK STEAKS

- 1½ cups coarsely chopped fresh flat-leaf parsley
- ½ cup coarsely chopped fresh mint
- 3 Tbs. coarsely chopped fresh rosemary
- 8 medium cloves garlic, peeled
- ¼ cup fresh lemon juice (from 2 medium lemons)
- ¼ cup soy sauce
- Kosher salt and freshly ground black pepper
- ½ cup extra-virgin olive oil
- 2 flank steaks (about 3 lb. total), trimmed of excess fat

MARINATE THE FLANK STEAKS

Set aside 2 Tbs. of the parsley. Combine the remaining parsley with the mint, rosemary, and garlic in a food processor and pulse until finely chopped. Add the lemon juice, soy sauce, 1 tsp. salt, and 1 tsp. pepper and process until smooth. With the motor running, add the olive oil in a thin stream.

Put the steaks in a nonreactive baking dish large enough to hold them both. Pour the marinade over them and turn to coat. Cover and refrigerate for at least 4 hours or overnight, turning occasionally.

FOR THE SAUCE

- 1 English cucumber (about ¾ lb.)
- Kosher salt
- 1 cup plain yogurt, preferably Greek
- 1 tsp. minced garlic
- 1 tsp. cumin seeds, toasted and lightly crushed with a mortar and pestle or spice grinder
- 1 tsp. finely grated lemon zest
- ½ tsp. fresh lemon juice
- Pinch cayenne
- ½ Tbs. extra-virgin olive oil
- Freshly ground black pepper

MAKE THE SAUCE

Cut the cucumber in half lengthwise and remove the seed core. Cut each half crosswise into ¼-inch-thick half moons and toss with ½ tsp. salt in a medium bowl. Let sit for 10 minutes to release excess liquid. Rinse, drain, and pat dry.

In a medium bowl, combine the cucumber with the yogurt, garlic, cumin, lemon zest and juice, and cayenne. Stir in the olive oil and the reserved chopped parsley, and season to taste with salt and pepper. Refrigerate until ready to use. (The sauce can be made up to a day ahead.)

GRILL THE STEAKS

Remove the steaks from the refrigerator 1 hour prior to cooking. **Prepare a medium-high gas** or charcoal grill fire. Clean and oil the grill grates.

Remove the flank steak from the marinade, wipe off any excess, and season generously with salt and pepper. Grill the steaks, covered, until grill marks form and the steaks have a nice brown sear, 5 to 6 minutes. Flip the steaks and continue grilling until grill marks form on the other side and the steak is cooked to medium rare (an instant-read thermometer inserted in the thickest part of a steak should read 135°F), 3 to 5 minutes more. Let rest 10 to 15 minutes.

Cut the flank steak across the grain and serve with the cucumber-yogurt sauce on the side. Store the leftover steak in an airtight container and refrigerate for up to 4 days.

Flank Steak: A Buyer's Guide

A standard flank steak is 1½ to 2 lb. and will comfortably feed four. Here's what you need to know when choosing one.

- Always opt for a steak with a cherry-red color and no discoloration. Flank is considered a lean cut, so don't expect to see any marbling of fat running through it.
- Give the steak a gentle poke with your finger through the plastic wrap. A soft, mushy texture indicates a lack of freshness; you want it to be nice and firm.
- Avoid any package that has excess liquid in the tray, which is a sign that the meat has been sitting around for too long.

open-face steak sandwiches with herbed goat cheese and tomatoes

Thick slices of bread, flank steak, tomatoes, and two cheeses add up to a delicious weeknight supper that comes together in minutes.

Serves 4

FOR THE GOAT CHEESE

- 4 oz. fresh goat cheese (½ cup), at room temperature
- ¼ cup chopped fresh flat-leaf parsley
- 2 Tbs. chopped fresh basil
- 2 tsp. finely grated lemon zest
- ½ tsp. minced garlic
- Kosher salt and freshly ground black pepper

FOR THE SANDWICHES

- 4 1-inch-thick slices sourdough or Tuscan bread
- 1 large clove garlic, cut in half
- Olive oil for brushing and drizzling
- Kosher salt and freshly ground black pepper
- ½ lb. heirloom tomatoes, preferably different colors (about 2 small or 1 large), sliced ½ inch thick
- ½ lb. leftover flank steak, thinly sliced, preferably at room temperature
- 2 oz. Parmigiano-Reggiano, shaved

MAKE THE HERBED GOAT CHEESE

In a small bowl, combine the goat cheese, parsley, basil, lemon zest, and garlic. Season to taste with salt and pepper. Set aside. (You can make and refrigerate the cheese mixture up to 3 days ahead.)

MAKE THE SANDWICHES

Position a rack 5 to 6 inches from the broiler element and heat the broiler on high. Put the bread on a large baking sheet. Rub one side of each slice with the garlic halves, brush with olive oil, and sprinkle with salt and pepper. Toast under the broiler, 1 to 2 minutes per side.

Spread equal amounts of the goat cheese on the slices of toast, oiled side up. Distribute the tomato slices among the sandwiches and sprinkle with salt and pepper. Distribute the steak among the sandwiches and drizzle with olive oil. Top each with some of the shaved Parmigiano-Reggiano. Broil until the sandwiches are bubbling and starting to brown, 2 to 3 minutes, lowering the rack if necessary to prevent burning. Serve.





Grilled Steak and
Arugula Salad with
White Beans and
Shiitake

grilled steak and arugula salad with white beans and shiitake

Peppery arugula, earthy mushrooms, caramelized onions, and white beans make a luxurious bed for leftover flank steak. Serve with garlic-rubbed grilled bread.

Serves 4 to 6

FOR THE BEANS AND MUSHROOMS

- 2 Tbs. extra-virgin olive oil
- 4 cups thinly sliced red onions
- Kosher salt and freshly ground black pepper
- 1 lb. shiitake mushrooms, stemmed and sliced $\frac{1}{2}$ inch thick (6 cups)
- 1 15.5-oz. can cannellini or white beans, rinsed
- 1½ Tbs. sherry vinegar
- 1 Tbs. finely chopped fresh thyme
- ¼ tsp. crushed red pepper flakes

FOR THE VINAIGRETTE

- ¼ cup sherry vinegar
- 2 Tbs. finely chopped shallots
- 1 Tbs. Dijon mustard
- ½ cup extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- ½ lb. baby arugula (10 cups)
- 1 lb. leftover grilled flank steak, thinly sliced, preferably at room temperature

PREPARE THE BEANS AND MUSHROOMS

Heat the olive oil in a 12-inch skillet over medium-high heat until shimmering. Add the onions, season generously with salt and pepper, and reduce the heat to medium. Cook, stirring occasionally, until tender and caramel colored, 10 to 12 minutes. Add the shiitake and continue cooking, stirring occasionally, until wilted and soft, about 5 minutes. Off the heat, stir in the beans, vinegar, thyme, and pepper flakes. Season to taste with salt and pepper and let cool to room temperature. (You can prepare and refrigerate the bean mixture up to a day ahead.)

MAKE THE VINAIGRETTE

In a small bowl, combine the vinegar, shallots, and mustard. Whisk in the olive oil in a steady stream. Season the vinaigrette to taste with salt and pepper. (You can make and refrigerate the vinaigrette up to a week ahead.)

ASSEMBLE THE SALAD

In a large bowl, gently toss the arugula with enough of the vinaigrette to lightly coat. Season to taste with salt and pepper. Arrange the arugula in a large serving bowl or platter and top with the bean and mushroom mixture and the sliced steak. Drizzle with some of the remaining vinaigrette (you may not need it all) and serve.



red onions stuffed with grilled steak, spinach, and feta

These onions are an unexpected change from stuffed peppers. The recipe, with its fragrant spices, golden raisins, and salty feta hit, is influenced by both India and Greece.

Serves 4

- Kosher salt
- 4 very large red onions (15 to 16 oz. each), peeled and tops removed
- 2 Tbs. extra-virgin olive oil
- 1½ Tbs. minced garlic
- 1½ Tbs. minced fresh ginger
- 1 tsp. garam masala
- ½ tsp. ground cumin
- ¼ cup golden raisins
- ½ lb. leftover grilled flank steak, cut into $\frac{1}{2}$ -inch dice (2 cups)
- ½ lb. spinach, stemmed and roughly chopped
- ½ cup crumbled feta
- 1 Tbs. fresh lemon juice
- Kosher salt and freshly ground black pepper

In an 8-quart pot, bring 4 quarts of water to a boil with 1 Tbs. salt. Carefully put the onions in the boiling water. Cook until they're tender but still retain their shape, 25 to 30 minutes. Drain and let cool. (You can cook and refrigerate the onions up to 3 days ahead.)

Position a rack in the center of the oven and heat the oven to 375°F.

When the onions are cool enough to handle, cut them in half crosswise and trim the root ends. Holding an onion wrapped in a clean towel, use your

fingers to carefully remove the core from each half of the onion, leaving a $\frac{1}{2}$ -inch-thick shell. Cut a small amount off the bottom of each half, so they sit upright. Repeat with the remaining onions. Roughly chop and reserve 1 cup of the removed onion core.

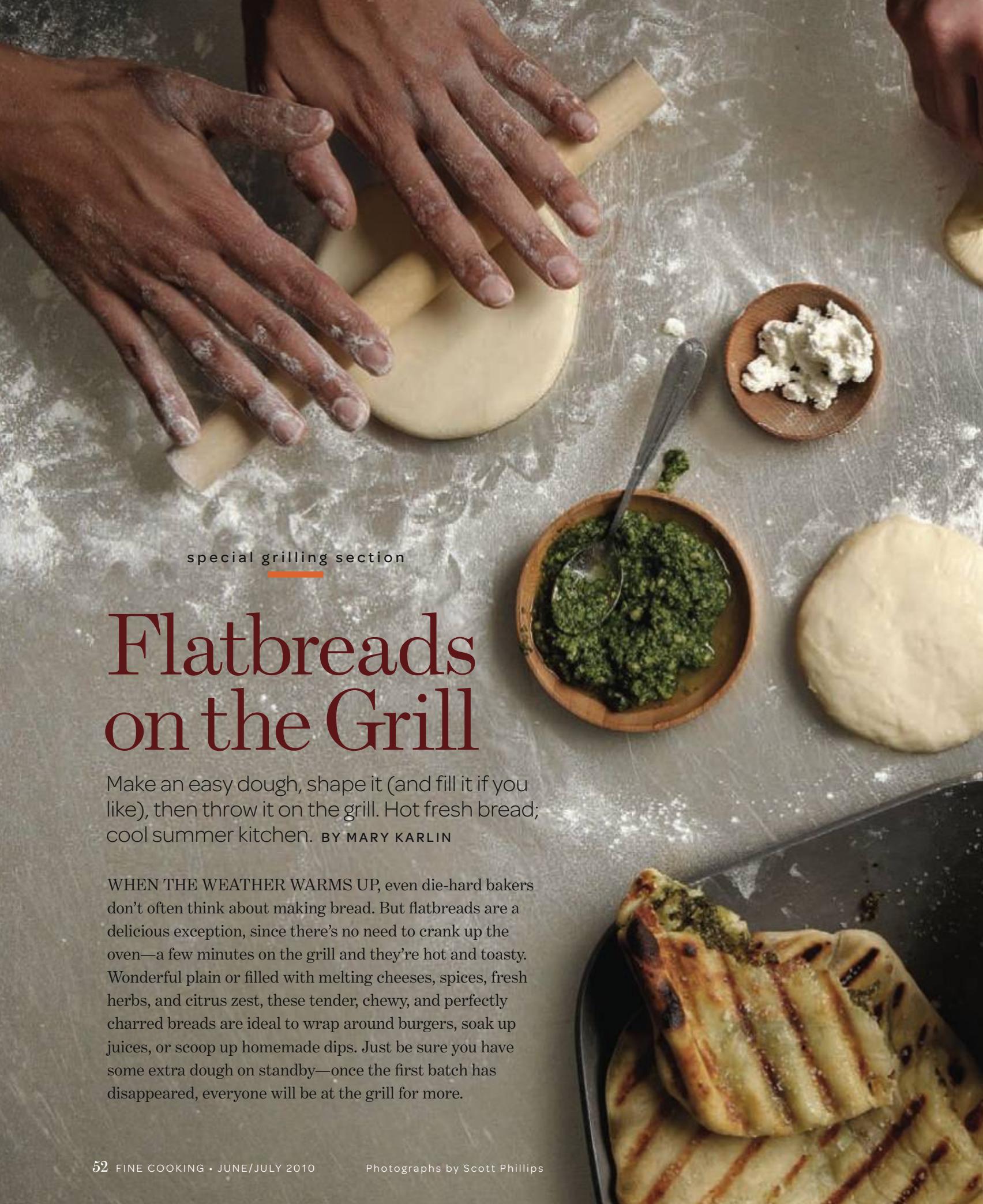
In a 12-inch skillet, heat the oil over medium-high heat until shimmering. Add the garlic and ginger and cook, stirring, until lightly browned, about 1½ minutes. Add the garam masala and cumin and continue cooking, stirring, until fragrant, about 30 seconds more. Reduce the heat to medium, add the raisins and 2 Tbs. water, and cook, stirring, until the raisins are plump, about 1 minute. Add the reserved chopped onions and the flank steak and cook, stirring frequently, until just heated through, 1 to 2 minutes. Add the spinach and cook, stirring, until wilted, 1 to 2 minutes. Off the heat, stir in the crumbled feta and lemon juice and season to taste with salt and pepper.

Spoon the filling into the onion halves, mounding it slightly. Put the onions on a rimmed baking sheet and bake until the tops just begin to brown, about 15 minutes. Serve.

Kate Hays is the chef-owner of Dish Catering in Shelburne, Vermont. □



CooksClub members: Watch a flank steak video recipe at FineCooking.com/extras.



sPECIAL GRILLING SECTION

Flatbreads on the Grill

Make an easy dough, shape it (and fill it if you like), then throw it on the grill. Hot fresh bread; cool summer kitchen. **BY MARY KARLIN**

WHEN THE WEATHER WARMS UP, even die-hard bakers don't often think about making bread. But flatbreads are a delicious exception, since there's no need to crank up the oven—a few minutes on the grill and they're hot and toasty. Wonderful plain or filled with melting cheeses, spices, fresh herbs, and citrus zest, these tender, chewy, and perfectly charred breads are ideal to wrap around burgers, soak up juices, or scoop up homemade dips. Just be sure you have some extra dough on standby—once the first batch has disappeared, everyone will be at the grill for more.





These delicious
flatbreads go from grill
to table in mere minutes.

grilled pita bread

While cooking, a pocket forms inside these classic flatbreads. Enjoy them filled with sliced grilled meat, lightly dressed greens, and a dollop of Greek yogurt.

Yields 10 pitas

1 Tbs. honey
2 tsp. active dry yeast
15½ oz. (3½ cups) unbleached all-purpose flour; more as needed
2½ oz. (½ cup) whole-wheat flour
1½ tsp. kosher salt
2 Tbs. olive oil; more for the bowl

In a small bowl, mix the honey with ½ cup lukewarm water and stir in the yeast. Let sit until the yeast has started to foam, 2 to 3 minutes.

Put both flours and the salt in the bowl of a stand mixer fitted with the dough hook. With the mixer running on low speed, mix in the olive oil until fully incorporated, about 2 minutes. Add the yeast mixture and 1 cup lukewarm water and mix until fully incorporated, 2 to 3 minutes more. Raise the speed to medium and knead the dough until it comes away from the sides of the bowl and forms a ball that is smooth, elastic, and no longer sticky, 4 to 5 minutes. If the dough seems too wet, add more all-purpose flour, 1 tsp. at a time. Raise the speed to medium high and continue to knead for 5 minutes. Oil a medium bowl, transfer the dough to the bowl, and roll to coat it with the oil. Cover with plastic wrap and let rise in a warm place until doubled in size, about 1 hour.

Turn the dough onto a lightly floured surface and knead two or three times to remove any air bubbles.

Form into a log and divide it evenly into 10 pieces. Form each piece into a ball and then roll into disks about ¼ inch thick and 6 inches in diameter. Lightly oil two rimmed baking sheets. Put the disks on the baking sheets, cover with plastic wrap, and let rise until just doubled in thickness, 30 to 45 minutes.

Prepare a medium-high gas grill fire, leaving one burner off, or prepare a charcoal fire with a hot zone and cool zone by pushing the coals to one side of the grill.

Brush a cast-iron griddle or skillet lightly with olive oil and put it on the grill over the cool zone. When very hot, cook the pitas in batches on the griddle until starting to brown, 2 to 3 minutes. Flip and continue cooking until lightly golden on the bottom and the pitas are cooked through, 2 to 3 minutes more. Cool on a wire rack. If stuffing, cut the pitas in half and carefully separate the layers with a fork.

A World of Flatbreads

Perhaps the only consistent thing about flatbreads is that, well, they're flat. Beyond this, they come in a plethora of shapes, flavors, sizes, and even textures.

Almost every culture has a flatbread or two. Some are unleavened and almost paper-thin when cooked; others are gently risen and pillow-soft. In addition to pizzas and tortillas, the global kitchen has more to offer:

- Besides naan, Indian cuisine has dinner-plate-size, slim *chapatis* made from durum whole-wheat flour, water, and salt. They're used to scoop up curries.
- Egyptians enjoy *aish mehahra*, robust, chewy disks made from a fermented maize flour and fenugreek-flavored dough.
- The Columbians have *arepas*, unleavened patties of cornmeal with various fillings.
- The Afghanis make *bolani*, a flatbread stuffed with potatoes, spinach, pumpkin, or leek.



grilled naan filled with herbs and cheese

Partner this rich bread with grilled, lightly spiced lamb burgers or tandoori-style chicken kebabs.

Yields 10 naans

FOR THE DOUGH

- 1 lb. 7½ oz. (5½ cups) unbleached all-purpose flour; more as needed
- 4 tsp. baking powder
- 4 tsp. kosher salt
- 2 tsp. granulated sugar
- ½ cup plain whole-milk yogurt
- 1 large egg
- ¼ cup peanut or canola oil; more for brushing

FOR THE FILLING

- 1½ cups roughly chopped fresh cilantro
- ½ cup roughly chopped fresh mint
- ¼ cup unsalted cashews or blanched almonds
- 2 cloves garlic, chopped
- 1 Tbs. chopped fresh ginger
- 1 tsp. kosher salt
- 6 Tbs. peanut or canola oil; more as needed for the grill
- ¾ cup farmer cheese or queso fresco, crumbled (3½ oz.)

Melted butter for brushing

Kosher salt for sprinkling

MAKE THE DOUGH

Combine the flour, baking powder, salt, and sugar in the bowl of a stand mixer fitted with the dough hook. Whisk the yogurt and egg in a medium bowl, then whisk in 1½ cups of lukewarm water and the oil. Pour the egg mixture into the flour mixture and mix on low speed until a soft, sticky dough starts to clump around the hook, about 5 minutes. If the dough seems too wet, add more flour, 1 tsp. at a time. Line a baking sheet with parchment and dust lightly with flour. Turn the dough out onto a lightly floured surface and divide it into 10 equal pieces. Form each piece into a ball and arrange them on the baking sheet. Lightly brush the dough with oil, cover with plastic, and let rest at least 1 hour and up to 2 hours before shaping.

MAKE THE FILLING

Combine the cilantro, mint, nuts, garlic, ginger, and salt in a food processor. Pulse until the ingredients are finely chopped. Scrape the sides of the bowl, turn the processor back on, and pour the oil through the feed tube, mixing until incorporated. Transfer to a medium bowl.

MAKE AND GRILL THE BREAD

On a lightly floured surface, roll a dough ball into a 5-inch circle. Spread about 2 tsp. of the filling in the center, leaving a ½-inch border. Scatter 1 Tbs. of the crumbled cheese over the filling. Gather the border to form a pouch, pinching it to seal in the filling. Turn the pouch pinched side down and, using very light pressure, roll it into a 6-inch circle. Transfer to a parchment-lined baking sheet. Continue filling and shaping the dough, layering parchment between the breads if you stack them.

Prepare a medium charcoal or gas grill fire. Brush the grill grates with a stiff brush, then wipe with a lightly oiled paper towel. Grill the breads in batches pinched side down, covered, until they look puffy and the undersides brown lightly in places, 2 to 3 minutes. Turn over and cook the other side, covered, until grill marks form and the breads are cooked through, 2 to 4 minutes. Just before taking them off the grill, turn the breads pinched side down and brush lightly with the butter. Sprinkle with a pinch of salt. Cut each bread in half and serve warm.

Humidity and Flour

Don't worry if you end up using more flour than these recipes call for. The humidity level in your kitchen affects the moisture in the dough; if it's too sticky you'll have to add more flour.



grilled chickpea flatbread

Chickpeas keep this flatbread tender and moist; just make sure they're well drained, or the dough will be too wet. Try this with a smoky Middle Eastern eggplant dip.

Yields 6 flatbreads

- 1 Tbs. honey
- 18 oz. (4 cups) unbleached all-purpose flour; more as needed
- 2¼ tsp. kosher salt
- 2 tsp. active dry yeast
- 2 Tbs. olive oil; more for the bowl and for brushing
- 2 tsp. cumin seeds, toasted
- 2 tsp. coriander seeds, toasted
- 1 small yellow onion
- 1½ cups canned chickpeas, rinsed, drained, and coarsely mashed
- Melted butter for brushing

Dissolve the honey in 1½ cups luke-warm water. Using a stand mixer fitted with the dough hook, mix the flour, 1½ tsp. of the salt, and the yeast on low speed for 2 minutes. With the mixer running, gradually add the honey water and the olive oil. Increase the speed to medium and mix until the dough pulls away from the sides of the bowl and is smooth yet slightly tacky to the touch, about 5 minutes. If the dough seems too wet, add more flour, 1 tsp. at a time. Return to low speed and mix for 2 minutes more.

Let the dough rest in the bowl for 5 minutes and then turn the mixer to medium-high speed and mix for 3 minutes more, as the dough vigorously slaps against the side of the bowl.

Lightly oil a large bowl. Transfer the dough to the bowl and turn the dough to coat it with the oil. Cover with a damp cloth or plastic wrap and let the dough rise in a warm place until doubled in size, 1 to 1½ hours.

Using a mortar and pestle, coarsely grind the cumin, coriander, and the remaining ¾ tsp. salt. Set aside.

Cut the onion in half crosswise. Heat a cast-iron griddle or a small cast-iron skillet over high heat until very hot. Put the onion halves cut side down on the hot surface and cook until just charred, 5 to 7 minutes. Cool slightly and then remove the skin and chop finely. Put the onion in a medium bowl and stir in the chickpeas and about two-thirds of the spice mixture.

With lightly floured hands gently deflate the dough. Add the chickpea mixture to the top

of the dough, and using a plastic bowl scraper, reach down to the bottom of the bowl and gently fold the dough onto itself 4 times, rotating the bowl with each fold, to incorporate the mixture. Turn the dough out onto a lightly floured surface, stretch slightly to form into a log, and cut into 6 equal pieces. Shape each piece into a ball by gently stretching and tucking the dough underneath itself to form a "belly button" on the bottom. Gently roll in the palm of your hand to reshape into a uniform ball, then set each ball, belly button side down, on a well-floured baking sheet. Lightly brush each top with olive oil. Cover loosely with a towel or plastic wrap and let rise until doubled in size, about 1 hour.

Meanwhile, prepare a medium gas grill fire or an indirect charcoal fire with a hot zone and a cool zone (an oven thermometer placed over the hot zone should register about 450°F). Brush the grill grates with a stiff brush, then wipe with a lightly oiled paper towel.

On a lightly floured surface, roll out or press and stretch each piece of dough with your fingertips until about ¼ inch thick and about 8 inches in diameter. Put the flatbreads on 2 lightly floured baking sheets and lightly brush the tops of the dough with the butter, being careful not to get butter on the baking sheet.

Put the flatbreads buttered side down on the grill (over the hot zone of the charcoal fire), cover, and cook until puffed and good grill marks form, 2 to 4 minutes. Flip the flatbreads and turn the burners of a gas grill down to low (or move the breads to the cool zone of the charcoal grill), and brush the grill-marked side with more butter. Cover and finish cooking until the bottoms have good grill marks and the breads are cooked through, about 3 minutes more. Transfer the breads to a cutting board, brush with more of the butter, and dust with the remaining spice mixture. Cut into wedges and serve warm.

Make Ahead

The dough for both the Grilled Chickpea Flatbread and the Grilled Olive-Orange-Fennel Flatbread can be prepared ahead and refrigerated or frozen. After the dough has been shaped into uniform balls, put them in separate oiled zip-top plastic bags and refrigerate for up to 2 days or freeze for up to 1 month. Thaw frozen dough overnight in the refrigerator. Allow thawed or refrigerated dough to come to room temperature and double in size, about 1½ hours, before continuing as directed in the recipes.



grilled olive-orange-fennel flatbread

Serve this Mediterranean-inspired flatbread with a seafood stew or grilled fish kebabs.

Yields 6 flatbreads

1 Tbs. honey
18 oz. (4 cups) unbleached all-purpose flour; more as needed
2 tsp. active dry yeast
1½ tsp. kosher salt
2 Tbs. olive oil; more for the bowl and for brushing
1 medium orange
¾ cup olive oil; more for brushing
1 Tbs. fennel seeds, coarsely ground
½ cup coarsely chopped green olives
2 tsp. coarse sea salt
¼ tsp. fennel powder (finely ground fennel seeds)

Dissolve the honey in 1½ cups lukewarm water. Using a stand mixer fitted with the dough hook, mix the flour, yeast, and salt on low speed for 2 minutes. With the mixer running, gradually add the honey water and the olive oil. Increase the speed to medium and mix until the dough pulls away from the sides of the bowl and is smooth yet slightly tacky to the touch, about 5 minutes. If the dough seems too wet, add more flour, 1 tsp. at a time. Return to low speed and mix for 2 minutes more.

Let the dough rest in the mixer bowl for 5 minutes and then turn the mixer to medium-high speed and mix for 3 minutes more, as the dough vigorously slaps against the sides of the bowl.

Lightly oil a large bowl. Transfer the dough to the bowl and turn the dough to coat it with the oil. Cover with a damp cloth or plastic wrap and let the dough rise in a warm place until doubled in size, 1 to 1½ hours.

Using a vegetable peeler, peel four 1x4-inch strips of orange zest, avoiding as much of the white pith as possible. Juice the orange and reserve ¼ cup of the juice.

Put the orange zest in an 8-inch skillet and cover with the olive oil. Bring to a gentle simmer over medium-low heat and simmer until the edges of the peel start to frizzle, about 4 minutes total. Remove from the heat and let cool for 5 minutes. Remove the orange zest from the oil and drain on paper towels. Reserve the orange-infused oil.

While the oil is cooling, soak the coarsely ground fennel in the orange juice for 15 minutes. Drain and discard the orange juice (or use to make vinaigrette with some of the orange-infused olive oil). Finely chop the strips of zest and, in a small bowl, combine with the olives and soaked fennel. In another small bowl, mix the sea salt with the fennel powder.

With lightly floured hands, gently deflate the dough. Add the olive mixture to the top of the dough, and using a plastic bowl scraper, reach down to the bottom of the bowl and gently fold the dough onto itself 4 times, rotating the bowl with each fold, to incorporate the mixture. Turn the dough out onto a lightly floured surface, stretch slightly to form a log, and cut into 6 equal pieces. Shape each piece into a ball by gently stretching and tucking the dough underneath itself to form a “belly button” on the bottom. Gently roll in the palm of your hand to reshape into a uniform ball, then

set each ball, belly button side down, on a well-floured baking sheet. Lightly brush each top with olive oil. Cover loosely with a towel or plastic wrap and let rise until doubled in size, about 1 hour.

Meanwhile, prepare a medium gas grill fire or a charcoal fire with a hot zone and a cool zone (an oven thermometer placed over the hot zone should register about 450°F). Brush the grill grates with a stiff brush, then wipe with a lightly oiled paper towel.

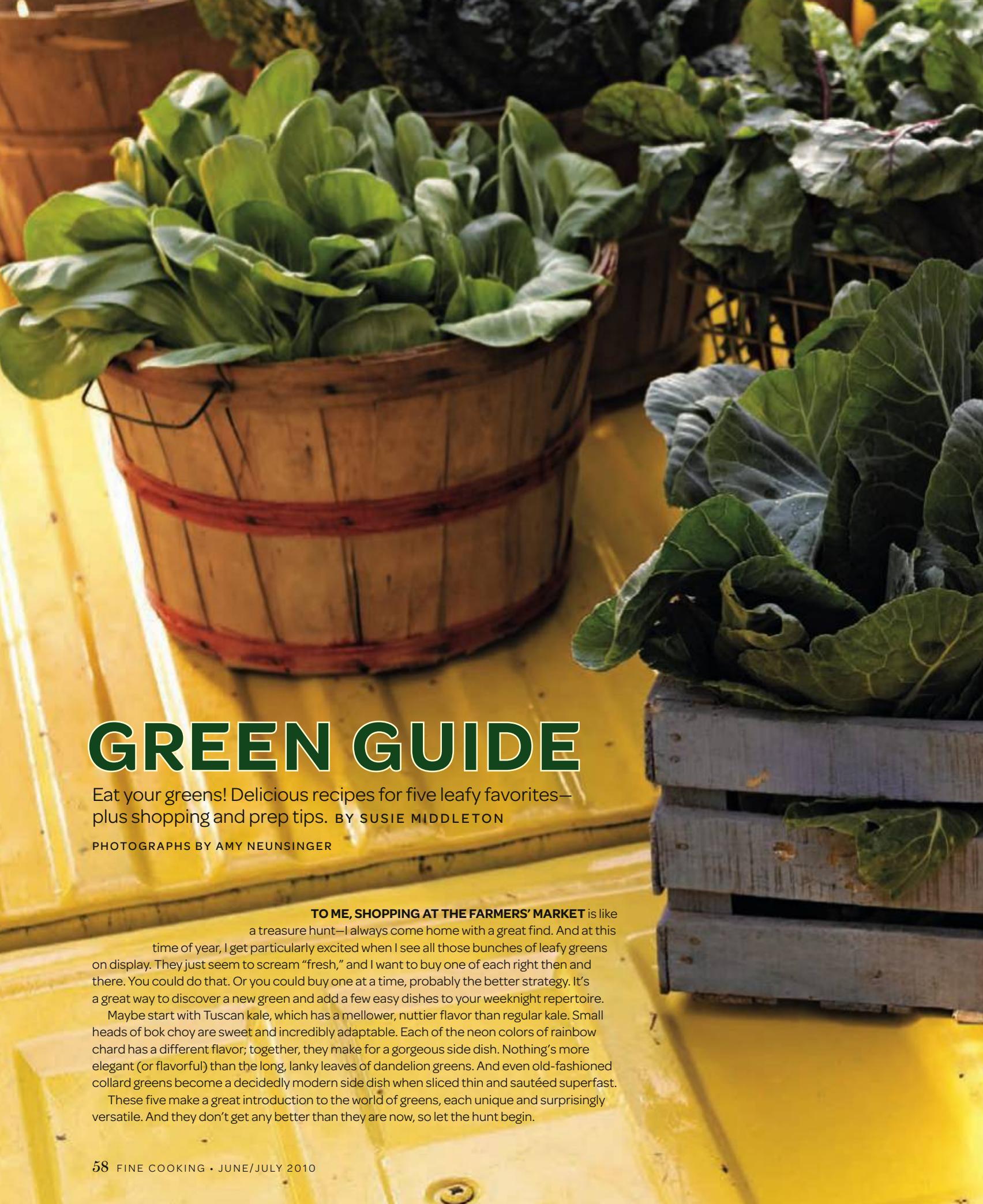
On a lightly floured surface, roll out or press and stretch each piece of dough with your fingertips until about ¼ inch thick and about 8 inches in diameter. Put the flatbreads on 2 lightly floured baking sheets and lightly brush the tops of the dough with the reserved orange-infused olive oil, being careful not to get oil on the baking sheet.

Put the flatbreads oiled side down on the grill (over the hot zone of the charcoal fire), cover, and cook until puffed and golden brown, 3 to 5 minutes. Flip the flatbreads and turn the burners of a gas grill down to low (or move the breads over the cool zone of the charcoal grill), and brush the grill-marked side with more of the oil. Cover and finish cooking until the bottoms are golden and the breads are cooked through, about 3 minutes more. Transfer the breads to a cutting board, drizzle with more of the oil, and sprinkle with the sea salt mixture—you may not use it all. Cut each into halves or wedges and serve warm.

Author of Wood-Fired Cooking, Mary Karlin is an instructor at the Ramekins Culinary School in Sonoma, California. □



CooksClub members: watch a video of making the naan at FineCooking.com/extras.



GREEN GUIDE

Eat your greens! Delicious recipes for five leafy favorites—plus shopping and prep tips. **BY SUSIE MIDDLETON**

PHOTOGRAPHS BY AMY NEUNSINGER

TO ME, SHOPPING AT THE FARMERS' MARKET is like a treasure hunt—I always come home with a great find. And at this

time of year, I get particularly excited when I see all those bunches of leafy greens on display. They just seem to scream "fresh," and I want to buy one of each right then and there. You could do that. Or you could buy one at a time, probably the better strategy. It's a great way to discover a new green and add a few easy dishes to your weeknight repertoire.

Maybe start with Tuscan kale, which has a mellower, nuttier flavor than regular kale. Small heads of bok choy are sweet and incredibly adaptable. Each of the neon colors of rainbow chard has a different flavor; together, they make for a gorgeous side dish. Nothing's more elegant (or flavorful) than the long, lanky leaves of dandelion greens. And even old-fashioned collard greens become a decidedly modern side dish when sliced thin and sautéed superfast.

These five make a great introduction to the world of greens, each unique and surprisingly versatile. And they don't get any better than they are now, so let the hunt begin.



Clockwise from top right: Rainbow chard, dandelion greens, collards, baby bok choy, and Tuscan kale.

FIVE GREENS TO TRY



1 Dandelion Greens

What to look for Clean, stiff bunches of deep-green, finely toothed leaves. Avoid bunches that are yellowing or slimy.

What they taste like Dandelion greens are earthy, nutty, and bitter in a pleasing way; a bit tart-sharp like endive or radicchio.

How to cook them Use them wilted in a warm salad; bake in a savory tart; add to soups, frittatas, pastas, and gratins; braise or sauté.

Best flavor partners Bacon, goat cheese, nuts, and lemon. Caramelized aromatics like onions and leeks also pair well.

2 Bok Choy

What to look for Heads range from a few ounces to more than a pound. Baby bok choy or small heads of mature bok choy are ideal. If using baby bok choy, choose ones that are all about the same size for even cooking.

What it tastes like The stalks are crisp, refreshing, and mildly cabbagy tasting. The leaves have a nuttiness that intensifies when cooked.

How to cook it Stir-fries and sautés are naturals, but also try quick-braising—browning in a skillet, then adding a little chicken broth and covering the pan.

Best flavor partners Assertive Asian seasonings like toasted sesame oil, fermented black beans, chiles, fresh ginger, and garlic; milder flavors like lemon, white wine, and fresh herbs are nice, too.

3 Rainbow Chard

What to look for Perky leaves, no decay on the stems, and the biggest bunches you can find.

What it tastes like Colorful rainbow chard is the tastiest chard variety, because each color has a slightly different flavor. It has the familiar mineral quality of spinach, slightly exaggerated toward the flavor of beets (the red leaves even more so), with a mild sea-salty dimension as well.

How to cook it Sauté or stir-fry, or use it in stuffings, egg dishes, or as a topping for crostini. The stems are edible and need longer cooking than the leaves.

Best flavor partners Sweet and tangy combos—like maple and lime—or dried fruits and nuts. Also, anything creamy, like goat cheese or crème fraîche, mellows chard's mineral edge.

4 Collard Greens

What to look for Stiff, dark-green leaves with no yellowing or drooping and bunches with most of the stems trimmed.

What they taste like Collards are mild and earthy. Sautéing brings out their nutty side.

How to cook them Very, very fast or very, very slowly. Collard leaves are quite tough and must be braised or stewed to be tender, unless you slice them ultrathin and sauté them quickly.

Best flavor partners Anything smoky, salty, meaty, or spicy. Think andouille sausage, anchovies, and garlic.

5 Tuscan Kale

(a.k.a. cavolo nero, black, dinosaur, and Lacinato kale)

What to look for The biggest bunches and the widest leaves you can find. Choose crisp blue-green leaves; avoid brown or wilted ones.

What it tastes like Kale is earthy, nutty, and slightly sweet. The cooked leaves feel soft on the tongue yet retain a pleasantly firm texture.

How to cook it Braise in chicken broth or other liquids, or simply boil it, drain well, and sauté with oil and garlic. Cook plenty of it, as it reduces in size. Use as a bed for slow-roasted meat, stir into risotto, or serve over polenta.

Best flavor partners Deeply caramelized aromatics like shallots and garlic, or sweet and spicy flavors like ginger and chiles. Curry spices work, too.

Tips for Great Greens

Don't undercook or overcook

There's a sweet spot where most greens have a perfectly palatable texture (past rubbery-undercooked and before mushy-overcooked). Get in the habit of tasting greens as you cook them to learn what their optimal texture is.

Pair with sweet, tangy, spicy, and salty flavors Most greens have a mild mineral quality that smooths out with the addition of a little sweetness and acidity. Aromatics like ginger, garlic, and shallots also help, as does a salty, meaty kick from a bit of bacon or salami, or a soothing touch of cream.

rainbow chard with pine nuts, parmesan, and basil

This easy sauté makes delicious use of the ingredients that go into pesto.

Serves 3 to 4

- 13 to 14 oz. Rainbow chard (about 1 large bunch)**
- 1 Tbs. extra-virgin olive oil**
- 3 Tbs. pine nuts**
- Kosher salt**
- 1 Tbs. minced garlic**
- 1 Tbs. cold unsalted butter, cut into 4 pieces**
- 1/4 cup grated Parmigiano-Reggiano**
- 1/4 cup thinly sliced fresh basil leaves (8 to 10 large)**

Pull or cut the stems from the chard leaves. Cut or rip the leaves into 2- to 3-inch pieces and wash and dry them well. Rinse the stems and slice them crosswise $\frac{1}{4}$ inch thick.

In a 12-inch nonstick stir-fry pan or skillet, heat the olive oil over medium heat. Add the pine nuts and cook, stirring constantly, until lightly browned,

2 to 3 minutes. Transfer the pine nuts to a plate, leaving behind as much oil as possible.

Return the pan to medium-high heat, add the chard stems and a pinch of salt, and cook, stirring occasionally, until shrunken and beginning to brown lightly, 6 to 7 minutes. Add the garlic and cook just until fragrant, about 15 seconds. Add the chard leaves and $\frac{1}{4}$ tsp. salt. Toss with tongs until just wilted, 1 to 2 minutes. (If using a skillet, you may need to add the chard in batches, letting the first batch wilt before adding more.) Remove the pan from the heat, add the cold butter pieces and stir just until the butter has melted.

Using tongs, immediately transfer about half of the leaves and stems to a serving plate and arrange. Sprinkle on half of the Parmigiano, basil, and pine nuts. Layer on the remaining leaves, stems, and pan juices, and garnish with the remaining cheese, basil, and pine nuts. Serve immediately.



Food styling by Valerie Aikman-Smith



tuscan kale with shallots and crisp salami

The salty, sweet, and spicy ingredients in this recipe support the earthy flavor of the kale beautifully. Briefly boiling the kale first means that it's cooked perfectly before it gets a quick toss with the aromatic ingredients in the pan.

Serves 4

- 2 tsp. honey
- 1 tsp. sherry vinegar
- Kosher salt
- 14 oz. Tuscan kale (also called cavolo nero, black, dinosaur, and Lacinato kale)
- 2 tsp. extra-virgin olive oil
- 2 large or 4 small shallots (about 4 oz.), sliced into thin rings
- 2 oz. thinly sliced Genoa salami, cut into thin strips ($\frac{1}{8}$ to $\frac{1}{4}$ inch wide)
- 1 Tbs. unsalted butter, well softened

In a small bowl, whisk the honey and vinegar. Set aside.

Fill a 5- to 6-quart pot about three-quarters full with water. Add 1 Tbs. salt and bring to a boil over high heat.

To trim the kale, grab each stem with one hand and rip the two leafy sides away from it with the other hand. Discard the stems. Rip the leaves into 3 or 4 pieces. Add the kale to the boiling water and cook until just tender, 4 to 7 minutes. Drain and spread it out on a rimmed baking sheet lined with a clean dish-towel to steam and release excess moisture, 10 to 15 minutes.

In a 12-inch nonstick skillet, heat the olive oil over medium heat. Add the shallot rings and cook, stirring with a wooden spoon, until soft and lightly browned, about 5 minutes. Transfer the shallots to a plate. Increase the heat to medium high, add the salami strips and cook, stirring and breaking them up into smaller bits, until crisp, about 2 minutes. Transfer the salami to a plate.

Add the kale to the pan and toss with the fat until the kale is just heated through (do not cook it for long or it will begin to weep moisture). Off the heat, add the honey mixture and toss well. Add the reserved shallots and the butter and toss until the butter is melted. Season to taste with salt. Transfer the kale to a serving platter. Garnish with the salami. Serve immediately.



For vegetable recipes from Susie Middleton's book, *Fast, Fresh & Green*, go to FineCooking.com/extras.



stir-fried bok choy with garlic, ginger, and scallions

A simple, four-ingredient sauce makes a perfect finish for the intriguingly sweet and bitter flavor of this stir-fried Asian green. You can use mature or baby bok choy for this recipe.

Serves 3 to 4

- 1½ lb. bok choy (about 1 large, 2 medium, or 5 to 6 baby)
- 2 Tbs. oyster sauce (preferably Lee Kum Kee brand)
- 2 Tbs. lower-salt chicken broth
- 1 tsp. cornstarch
- ¼ tsp. Asian sesame oil
- 2 Tbs. peanut oil
- Kosher salt
- 4 oz. scallions (8 to 10 medium), white and light-green parts only, cut into 3-inch lengths and halved lengthwise if thick
- 2 large cloves garlic, peeled and thinly sliced
- 1 ½-inch square of ginger, peeled and cut into thin matchsticks

To prep mature bok choy, separate the leaves from the stems by slicing the bok choy head crosswise at about the point where the leaves begin to spread out. Cut the leaves into lengthwise strips 1 to 1½ inches wide. Quarter the stem end lengthwise and remove any inner leaves, putting them with the leafy tops. Slice the stem quarters crosswise into pieces about ¼ inch thick. Rinse and dry the stems and leaves separately. (If using baby bok choy, simply cut the heads lengthwise into ¾-inch-wide pieces or wedges.)

In a small bowl, combine the oyster sauce, chicken broth, cornstarch, and sesame oil. Whisk well to dissolve the cornstarch.

In a 12-inch nonstick stir-fry pan, heat the peanut oil over medium-high heat. When the oil is hot, add the bok choy stems and season with ½ tsp. kosher salt. (If using baby bok choy, add all the pieces now and skip the step

of adding the leaves later.) Cook, tossing frequently with tongs, until the stems are pliable and lightly browned, 5 to 6 minutes. Add the scallions, garlic, and ginger and cook, stirring constantly, until the aromatics are tender, fragrant, and starting to brown, about 2 minutes. Add the bok choy leaves and ½ tsp. salt. Using tongs, toss until the leaves are completely wilted and integrated with the stems, 1 to 2 more minutes.

Remove the pan from the heat, and using a heatproof spatula, stir the sauce and quickly mix it with the vegetables in the pan. As soon as the sauce thickens and has coated most of the vegetables (a few seconds), transfer to a platter and serve immediately.

quick-sautéed collard ribbons

The trick to quick-cooking collards (which are typically braised slowly for tenderness) is cutting them into very thin slices. All these need is a quick spin in a hot pan with olive oil to give them a delicate texture and a deep, toasty flavor. This whole recipe takes less than 20 minutes to prepare.

Serves 3

- 1 Tbs. malt vinegar
- 2 tsp. maple syrup
- 1½ lb. collard greens (about 30 leaves)
- 2 Tbs. extra-virgin olive oil
- 4 small cloves garlic, lightly smashed and peeled
- Pinch crushed red pepper flakes
- Kosher salt

In a small bowl, whisk the malt vinegar and maple syrup.

Trim the stem from each collard leaf with a sharp knife, dividing the leaf completely in half lengthwise as you cut away the stem. Discard the stems; wash and dry the leaves.

Stack half of the leaves and roll them up tightly crosswise into a cigar shape. Using a very sharp knife, cut the collard "cigar" crosswise into ¼-inch-thick slices. Use your fingers to unfurl the slices, which will be tightly curled together. Repeat with the second half of the leaves.

In a 12-inch nonstick skillet, heat the olive oil and the garlic over medium-high heat. Cook, stirring and flipping the garlic, until it's fragrant and just lightly browned, about 3 minutes. Remove and discard the garlic. Add the pepper flakes, stirring to distribute in the hot oil, and immediately add the collards and ½ tsp. salt. Using tongs, stir and toss the collards until they're coated with the oil, and continue tossing until they are slightly wilted, about 1 minute. Most of the greens will have turned a bright green, with some beginning to turn a darker green. Do not overcook, as they will become tough. Take the pan off the heat, drizzle on the maple-vinegar mixture, stir well, and transfer to a shallow serving platter. Serve immediately.





creamy dandelion greens and goat cheese gratin

Tangy goat cheese and bitter greens are a classic pairing in warm salads, and they work equally well here. Be sure to use a shallow gratin dish rather than a smaller, deeper one, as the larger surface area helps reduce the cream. This rich, tangy gratin would be a great side for grilled lamb.

Serves 4

- ½ tsp. unsalted butter
- Kosher salt
- 1 lb. dandelion greens (about 1 large bunch)
- 1 cup coarse fresh breadcrumbs
- 3 Tbs. plus ¼ cup finely grated Parmigiano-Reggiano
- 1½ cups heavy cream
- 2 cloves garlic, smashed and peeled
- ¼ tsp. finely grated lemon zest
- Freshly ground black pepper
- 1½ oz. fresh goat cheese

Position a rack in the center of the oven and heat the oven to 375°F. Coat a shallow 5- to 6-cup gratin dish with the butter.

Fill a 5- to 6-quart pot three-quarters full with water, add 2 tsp. salt, and bring to a boil over high heat. Trim the greens of their lower stems and submerge the leaves in a large bowl of water, swishing to release any grit. Transfer directly to the boiling water and cook until tender, 3 to 5 minutes. Taste a leaf after 3 minutes; if it's still tough or stiff, cook for 1 or 2 minutes more. Drain and spread the greens out on a rimmed baking sheet lined with a clean dishtowel to steam and release moisture, 10 to 15 minutes. Use the dishtowel to gently wring the greens and get rid of any remaining moisture.

In a small bowl, combine the breadcrumbs, 3 Tbs. of the Parmigiano, and a pinch of salt.

In a 2-quart saucepan over medium-high heat, bring the cream and garlic to a boil, about 5 minutes. As soon as the cream has come to a vigorous boil (but before it boils over), remove the pan from the heat and let sit for 5 to 10 min-

utes. Add the lemon zest and season with ¼ tsp. salt and a few grinds of pepper. Stir well and remove the garlic cloves.

Transfer the greens to a cutting board and chop them coarsely. Put them in a large mixing bowl and add the remaining ¼ cup Parmigiano and the goat cheese. Using your fingers, mix well. Spread the mixture in the prepared gratin dish. Pour on the cream and stir gently with a spoon to distribute evenly. Season to taste with salt and pepper. Top the gratin evenly with the breadcrumbs. (There will be a lot of liquid; some of the crumbs will dissolve in it. The liquid will reduce in the oven and the top crumbs will get crisp.)

Bake the gratin until the crumbs are browned and the liquid has reduced below the crumb level (there will be a brown ring around the edge of the gratin), about 30 minutes. Serve warm.

*Susie Middleton is Fine Cooking's editor at large and the author of *Fast, Fresh & Green: More than 90 Delicious Recipes for Veggie Lovers*. □*

Lemon Icebox Cake

In this corner, the classic light-as-air summer cake, and in that corner, a pastry chef's inspired reinvention. Which will you choose? **BY ROSE LEVY BERANBAUM AND YASMIN LOZADA-HISSOM**



THE CLASSIC

New York City cookbook author and baking expert Rose Levy Beranbaum shares her recipe for this homemade angel food cake layered with a luscious lemon mousse.



On Fire

Fluffy meringue is spooned atop the frozen dessert and toasted with a small kitchen torch just before serving.

Deep Freeze

These creamy treats are frozen—not refrigerated—and have the texture of ice cream.

In Shape

Like the original, these "cakes" are layered, but they're shaped in individual metal ring molds instead of in a cake pan.

Cracker Crust

Leaving cake to the classic, this version defies tradition with a base made from homemade graham crackers. (Short on time? Use store-bought.)

THE UPDATE

Denver pastry chef Yasmin Lozada-Hissom turns the classic into an impressive individual frozen dessert that boasts a graham cracker crust, layers of lemon curd, lemon cream, and toasted meringue, with a rich caramel sauce and fresh berries.

lemon icebox cake

Serves 10

FOR THE LEMON FILLING

- 1½ Tbs. firmly packed finely grated lemon zest (from 2 lemons)
- ¾ cup egg yolks (from 11 to 12 large eggs)
- 6 Tbs. granulated sugar
- ½ cup fresh lemon juice (from about 2 lemons)
- 3 oz. (6 Tbs.) unsalted butter, cut into small pieces and softened
- Pinch table salt
- 1½ cups heavy cream, chilled

FOR THE MERINGUE

- 2 tsp. powdered unflavored gelatin
- 1 cup plus 3 Tbs. granulated sugar
- ¾ cup egg whites (from 5 to 6 large eggs)
- ¼ tsp. cream of tartar
- 1 Angel Food Cake (recipe at right)
- Vegetable oil, for the pan

MAKE THE LEMON FILLING

Put the lemon zest in a 4-quart or larger bowl and set a medium-mesh sieve on top.

In a heavy-duty 4-quart saucepan, whisk the egg yolks and sugar. Add the lemon juice, butter, and salt. Cook over medium-low heat, stirring constantly, until thickened enough to coat the back of a wooden spoon but still pourable, 4 to 5 minutes. (Don't boil or it will curdle.) Pass the thickened curd through the sieve and mix in the zest. Cool, stirring occasionally, about 1 hour.

When the lemon curd is cool, beat the cream with an electric mixer on medium speed just until soft peaks form, about 2 minutes. With a large balloon whisk or silicone spatula, fold in the lemon curd. Cover the bowl tightly with plastic wrap and refrigerate.

MAKE THE MERINGUE

In a small, microwaveable bowl, sprinkle the gelatin over 3 Tbs. water; let soften for at least 5 minutes. Microwave on high to melt the gelatin, 15 to 30 seconds.

In a heavy-duty nonstick 2-quart saucepan over medium-high heat, combine 1 cup of the sugar and 6 Tbs. water and stir constantly until the syrup is bubbling, 2 to 3 minutes. Remove the pan from the heat.

In a stand mixer fitted with the whisk attachment, beat the egg whites on medium-high speed until foamy, 45 seconds. Add the cream of tartar and beat until soft peaks form, 30 seconds. Gradually beat in the remaining 3 Tbs. sugar until stiff peaks form, 1 to 2 minutes.

Have ready a 2-cup or larger heatproof liquid measure. Return the pan of syrup to medium-high heat and boil until a candy thermometer registers 248°F (firm ball stage). Pour the syrup into the measure to stop the cooking and then immediately pour a small amount of syrup over the whites with the mixer off. Immediately beat at high speed for 5 seconds. Stop the mixer and add a larger amount of syrup. Beat at high speed for 5 seconds. Continue with the remaining syrup. Lower the speed to medium, add the gelatin mixture, and beat on medium speed for 2 minutes. Decrease the speed to low and continue beating until the bottom of the bowl is no longer warm to the touch, about 10 minutes. **Use a large balloon whisk** or silicone spatula to fold one-third of the meringue into the lemon cream. Repeat twice more until all of the meringue is folded into the lemon cream.

SPLIT THE CAKE

Unmold the cake according to the recipe at right. Spread two 3-foot-long pieces of parchment or waxed paper on the counter. Position the cake so the top is facing up. Using a long serrated knife, remove and discard the brown top crust. Turn the cake bottom up and split it into 4 even layers. After cutting each layer, use two spatulas to lift a layer off the cake and put it on the parchment or waxed paper. Arrange the layers in the order you cut them so it's easy to assemble the cake.

ASSEMBLE THE CAKE

Lightly oil the inside of a clean 10-inch (16-cup) 2-piece metal tube pan.

Spread one-quarter of the filling on the bottom of the pan. Place the smallest cake ring on top of the filling. Spread about one-third of the remaining lemon filling on top. Top with the next cake layer. Spread on half of the remaining filling. Repeat with the third cake layer and remaining filling. Top with the last cake layer and lightly press it down. Cover tightly with plastic wrap and refrigerate for at least 12 hours or overnight.

To unmold, wet a kitchen towel under very hot water and wring out the excess. Wipe the sides and bottom of the pan to help release the cake smoothly.

Set the pan on top of a canister that's smaller than the pan's removable bottom and higher than the pan's sides, and gently press down on the sides of the pan. If it doesn't slide down easily, apply more heat to the sides.

ROSE LEVY BERANBAUM SAYS,

"The beauty of the classic is its elegant sweet-tart flavor and cloud-like texture. It may not look bakery-perfect, but it tastes like heaven."

Run a long offset spatula between the bottom of the cake and the pan. Run a wire cake tester or wooden skewer around the inner tube. Invert the cake onto a serving plate and remove the tube portion of the pan. Slice and serve the cake.

angel food cake

Yields one 10-inch cake

- Vegetable oil for the pan
- 1½ cups superfine sugar
- 3¾ oz. (1 cup) sifted cake flour
- ¼ tsp. table salt
- 2 cups egg whites (from about 16 large eggs), at room temperature
- 1 Tbs. fresh lemon juice
- 2 tsp. cream of tartar
- 4 tsp. pure vanilla extract

Position a rack in the lower third of the oven and heat the oven to 350°F. Lightly oil the inside of a 10-inch (16-cup) 2-piece metal tube pan.

In a small bowl, whisk ¾ cup of the sugar, the flour, and salt until evenly combined. Sift the remaining ¾ cup sugar onto a piece of waxed paper.

In the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites on medium-low speed until frothy, about 1 minute. Turn off the mixer and add the lemon juice and cream of tartar. Increase the speed to medium high and beat until soft peaks form, 2 to 3 minutes. Gradually beat



Layering creamy lemon mousse and angel food cake creates the dessert's light-as-air texture.

in the sifted sugar and continue beating on medium-high speed until very stiff peaks form, 1 to 2 minutes. Beat in the vanilla.

One-quarter at a time, sift the flour mixture over the whites and, with a large balloon whisk, fold it in quickly but gently. It's not necessary to incorporate every speck until the last addition of the flour.

Using an offset spatula, spread a thin layer of the cake batter onto the sides of the prepared pan to ensure smooth sides. Pour the remaining batter into the pan. Run a knife through the batter to eliminate air bubbles and smooth the surface.

Bake until golden-brown, a wire cake tester inserted in the center comes out clean, and the cake springs back when lightly pressed, 30 to 40 minutes. (A wooden skewer will still have a few moist crumbs clinging to it.) During baking, the center will rise about 2 inches above the pan but will sink to almost level with the pan when done. The surface will have deep cracks, like a soufflé.

Immediately invert the cake; if your pan has feet, simply invert it onto the feet. Otherwise, invert the pan onto a long-necked soda or wine bottle, or a large inverted metal funnel that fits into the tube opening to suspend it well above the counter (if using a soda or wine

bottle, fill it with sugar, salt, or marbles to keep it from tipping). Cool the cake completely in the pan, about 1½ hours.

Loosen the sides of the cake with a long metal spatula and remove the cake (still on the tube section) from the sides of the pan. Loosen the cake from the bottom and tube with the spatula or a thin, sharp knife. (A wire cake tester works well around the tube. To keep the sides attractive, press the spatula firmly against the sides of the pan, moving the spatula up and down as you go around.) Invert the cake onto a flat plate or work surface covered with plastic wrap.

frozen lemon cream cakes with toasted meringue and caramel sauce

Serves 8

FOR THE CRUST

- 5 oz. (1 cup plus 2 Tbs.) graham cracker crumbs (from 12 to 13 homemade graham crackers [recipe at right] or 9 whole store-bought crackers)
- 1½ oz. (3 Tbs.) unsalted butter, melted
- 2 Tbs. granulated sugar

FOR THE LEMON LAYER

- 2 cups granulated sugar
- 3 to 4 medium lemons, zest finely grated to yield ¼ cup, then juiced to yield 1 cup
- 2 large eggs
- 8 large egg yolks
- 8 oz. (1 cup) unsalted butter, cut into small pieces and softened
- 1½ cups heavy cream, chilled

FOR THE CARAMEL SAUCE

- 1¼ cups granulated sugar
- ½ tsp. table salt
- 1¼ cups heavy cream
- ½ tsp. pure vanilla extract

FOR THE MERINGUE

- 1 cup superfine sugar
- 5 large egg whites, at room temperature (about ¾ cup)
- ½ tsp. table salt
- ½ tsp. cream of tartar

Fresh blueberries, for garnish

MAKE THE CRUST

Arrange eight 3-inch-diameter, 2-inch-deep round metal ring molds on a rimmed baking sheet lined with parchment.

In a large bowl, stir the cracker crumbs, melted butter, and sugar until the crumbs are evenly moist and slightly clump together. Divide the mixture among the molds and pack it in, pressing to compact. Refrigerate.

MAKE THE LEMON LAYER

Fill a large bowl about a third full with ice cubes plus a cup or so of water. Set a second bowl (one that holds at least 2 quarts) in the ice bath and put a medium-mesh strainer in the bowl.

Combine the sugar and lemon zest in a medium bowl and rub it between your fingers to release the lemon oil into the sugar.

In a large heatproof bowl, whisk the lemon juice, eggs, egg yolks, and the sugar mixture. Whisk in the butter pieces. In a 4-quart

saucepan, bring 2 inches of water to a bare simmer. Set the bowl over the pot (the water shouldn't touch the bottom of the bowl). Whisk constantly until the mixture thickens and reaches a temperature of 170°F, 5 to 10 minutes. Immediately strain into the bowl in the ice bath. Gently stir every so often until completely cool.

Distribute ½ cup of the lemon curd evenly among the 8 ring molds and spread it with the back of a spoon to cover the crust. Put the baking sheet in the freezer.

In a stand mixer fitted with the whisk attachment, whip the cream just until soft peaks form, 1 to 2 minutes. With a spatula, gently fold the remaining lemon curd into the whipped cream until well combined. Spoon about ½ cup of lemon cream into each mold (you may not use all of the cream). Cover loosely with plastic and freeze for at least 8 hours or overnight.

MAKE THE CARAMEL SAUCE

In a 4-quart heavy-duty saucepan, mix the sugar, salt, and ½ cup water with a wooden spoon. Cook over medium-low heat until the sugar turns golden-amber, about 15 minutes. As the sugar cooks, occasionally rinse down the sides of the pan with a wet pastry brush to prevent sugar crystals from forming.

Remove the pan from the heat and carefully add the cream—it may splatter a bit. Stir in the vanilla. If the sugar hardened when adding the cream, stir until it's completely dissolved. Let cool to room temperature, about 4 hours. (The sauce may be made several days ahead. Refrigerate and gently reheat just long enough to take off the chill before serving. Leftovers will keep, refrigerated, for about 2 weeks.)

MAKE THE MERINGUE

Shortly before serving, boil the sugar and ½ cup water in a heavy-duty 2-quart saucepan over medium heat, stirring to dissolve the sugar, until the mixture reaches the soft-ball stage (235°F to 240°F on a candy thermometer), 3 to 5 minutes. As the sugar boils, occasionally wash down the sides of the pan with a wet pastry brush to prevent sugar crystals from forming.

Meanwhile, whip the egg whites and salt in a stand mixer fitted with the whisk attachment on low speed until foamy. Increase the speed to medium, add the cream of tartar and

YASMIN LOZADA-HISSOM SAYS,

"I froze my icebox cakes for a refreshing twist and added a graham cracker crust. Then I thought, Why not a caramel sauce? They are so good, you'll be glad you don't have to share."

beat until soft peaks form, about 3 minutes. With the mixer on medium speed, pour the hot sugar syrup in a very thin stream down the side of the bowl. Continue beating on medium-high speed until the egg whites are firm and glossy and the bowl is cool to the touch, 6 to 8 minutes.

ASSEMBLE THE CAKES

Put the cakes on individual serving plates. To unmold, quickly pass the flame of a small kitchen torch around the sides of the rings to loosen them, and then use tongs to slide the rings off. Dollop spoonfuls of meringue over the lemon cream. Using the kitchen torch, lightly brown the meringue. Pool about 2 Tbs. of the caramel sauce next to each cake and garnish with blueberries. Serve immediately.

homemade graham crackers

Yields forty-five 2x2-inch crackers

- 5 oz. (1 cup) whole-wheat graham flour
- 5 oz. (1 cup 2 Tbs.) all-purpose flour
- ½ cup packed light brown sugar
- ¾ tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. kosher salt
- ¼ tsp. ground cinnamon
- 3 oz. (6 Tbs.) cold unsalted butter, cut into small pieces
- 3 Tbs. buttermilk
- 3 Tbs. honey



Tangy lemon curd is spooned onto the graham cracker crust before adding the lemon cream and meringue layers.

1½ Tbs. unsulfured molasses

½ tsp. pure vanilla extract

Position a rack in the center of the oven and heat the oven to 350°F.

Put both flours, and the sugar, baking powder, baking soda, salt, and cinnamon in a food processor and pulse until combined. Add the butter and pulse until the mixture resembles coarse meal. In a small bowl, whisk the buttermilk, honey, molasses, and vanilla. Add the wet ingredients to the dry and pulse until a dough begins to form.

Remove the dough from the food processor and transfer to a large piece of parchment. Put another piece of parchment over it. Roll

the dough into a $\frac{1}{8}$ -inch-thick, 16x3-inch rectangle. Remove the top sheet of paper, trim the rough edges, and transfer the dough along with the bottom layer of parchment to a baking sheet.

With a pizza cutter, divide the dough into 2-inch squares (press just hard enough to cut the dough and not the paper). With a fork, prick each square 3 or 4 times. Bake until golden-brown, 15 to 20 minutes. Let cool on the sheet.

Note: You can bake half a batch of dough and refrigerate or freeze the rest for later use. Divide the dough in two before rolling it, wrap one-half well, and refrigerate for up to 3 days

or freeze for up to 1 week until ready to use again for a second batch of crackers. Take the dough out of the refrigerator or freezer at least a couple hours before you plan to bake so it will soften slightly.

Rose Levy Beranbaum is a cookbook author and baker whose most recent book is Rose's Heavenly Cakes. Yasmin Lozada-Hissom is the pastry chef at Denver's Duo and Olivéa restaurants. □



Which version is your favorite? Go to FineCooking.com/extras and let us know.

Authentic Paella

A complete guide to mastering this iconic Spanish dish—starting with its five flavor-defining components. **BY SARAH JAY**

The Saffron

1 The original and classic paella flavoring. Saffron threads are the stigmas of a purple crocus flower, and they must be picked by hand; hence their high price. Saffron imbues paella with a gentle yellow hue and an ephemeral background flavor.

The Pimentón

3 Spanish paprika stands apart from all others. It's sold in several styles: sweet or spicy, smoked or unsmoked. Smoked sweet pimentón is the favorite for paella, but any variety will lend rich and pungent flavor to the dish.

The Sofrito

2 The combination of vegetables and aromatics that makes up the flavor foundation of all paellas. It typically consists of tomato, onion, garlic, and often pimentón (see next entry), cooked slowly in the paella pan until it's a sweet, deeply flavored compote.

The Rice

4 Spanish bomba rice is king among paella rice varieties because it can absorb three times its volume in liquid. Bomba can also withstand a bit of overcooking without losing its firm texture.

The Seafood

5 Almost any combination of fresh, good-quality seafood will make for a delicious paella; here, shrimp, mussels, and scallops add quick hits of flavor.





B

ULLFIGHTS. FLAMENCO. PAELLA. These words are so iconically linked to Spain's national identity that they've become almost cliché. And yet, while I've never attended a bullfight and I can't dance flamenco to save my life, I have cooked and eaten hundreds of paellas in the past twenty years, and I can assure you that there's nothing cliché about it.

When done right, paella is a truly spectacular dish. Imagine a blanket of rice spread thinly in a large pan, simmered in a flavorful broth with fresh seafood, vegetables, or meat arranged on top. That's paella. But there's more to it than that.

I can't think of any other dish that creates such a sense of community and fun. During the cooking, people can't help but gather in the kitchen, where they'll pepper the cook with questions and marvel at her prowess. (In Spain, they're not so much marveling as they are debating,



classic seafood paella

Because the cooking liquid's rate of evaporation can vary, the rice's cooking time can vary, too. Make sure to pay attention, managing the heat and adding liquid as necessary. For information on where to buy the ingredients in this dish (and a good paella pan), see p. 93.

Serves 4 to 6

- 1/4 tsp. crumbled saffron threads
- 1 8-oz. bottle clam juice
- 1 small yellow onion (4 oz.)
- 1 very large or 2 small ripe tomatoes (12 oz. total)
- 1/4 cup plus 2 tsp. extra-virgin olive oil
- 8 medium cloves garlic, 4 finely chopped, 4 peeled but whole
- 1/2 tsp. sweet or hot pimentón (smoked paprika)
- Kosher salt
- 12 large (31 to 40 per lb.) shrimp, peeled with tail segment left intact and deveined (reserve the shells)

- 1 lb. mussels, rinsed well
- 1 1/4 cups Spanish bomba rice
- 12 all-natural (dry-packed) sea scallops, side muscles removed
- 1 medium lemon, sliced or cut in wedges

MAKE THE SAFFRON-CLAM BROTH

In a small saucepan set over medium-low heat, toast the saffron until fragrant, 30 to 60 seconds. Off the heat, use the back of a small spoon to crush the saffron as finely as possible. Add the clam juice 1 and bring to a boil over high heat. Immediately remove from the heat and set aside to infuse.

since everyone thinks he knows how to cook paella better than the next guy.) Once it's done, the tradition is to sit around the table together and eat directly out of the pan.

This paella, which features shrimp, scallops, and mussels, is about as typical as any you'll find in Spain. The original version, which came from the southeastern province of Valencia over a century ago, is said to have featured rabbit, snails, beans, and vegetables. But with Valencia's long coastline on the Mediterranean Sea, it didn't take long for seafood paellas to steal the show.

Authentic Spanish paella, though, isn't about what type of fish or meat you use. You can get as creative as you want with additional ingredients (see page 76), but never forget that paella is at its heart about the rice and how you cook it. Keep it to a nice thin layer and don't smother it with other ingredients, and the rest will follow. I like to see my guests actually pushing away the fish or meat so they can get to more of the rice. That's when I know that my paella has won them over.



3



4

MAKE THE SOFRITO

Halve and peel the onion. Grate the onion halves on the largest holes of a box grater to get about $\frac{1}{2}$ cup of onion purée. Cut the tomato in half horizontally (not through the stem). Grate the tomato halves on the box grater all the way down to the skin to get about $1\frac{1}{4}$ cups juicy tomato pulp.

Set a 16-inch paella pan over medium-low heat. Add $\frac{1}{4}$ cup of the oil and when it's hot, add the grated onion. Cook the onion in the center of the pan, stirring occasionally, until it softens and darkens slightly, about 4 minutes.

Stir in the tomato pulp, chopped and whole garlic, pimentón, and $\frac{1}{4}$ tsp. salt **2**. Gently cook the mixture in the center of the pan, stirring frequently, until it's deep, dark red and very thick **3**, 30 to 40 minutes. Adjust the heat as needed, being careful not to let it burn. If it starts to stick, deglaze by adding a little water and scraping the pan.

MAKE THE SHRIMP-MUSSEL BROTH

While the sofrito cooks, put the shrimp shells in a 4-quart saucepan. Stir over medium-high heat until they're dry and pink, 2 to 3 minutes.

Add 5 cups water and bring to a boil. Pick through the mussels to find the smallest twelve. Remove the beards if present, and reserve the mussels in the refrigerator. Add the remaining mussels to the boiling water. Cover, reduce the heat to low, and simmer for 10 minutes. Strain the broth into a 2-quart liquid measure **4**, discarding the shells and mussels. Add the saffron-clam broth and $1\frac{1}{2}$ tsp. salt to the shrimp-mussel broth. Measure out $5\frac{1}{4}$ cups of the broth, reserving the remainder.

Paella, Your Way

Paella makes a delicious blank canvas. Here are some tips for personalizing yours.

- Don't overwhelm the rice with too many other ingredients. Limit yourself to three types of seafood, meat, or vegetables to avoid muddying the flavor.
- To change up the seafood, try littleneck clams, calamari, or cod. Add clams at the start of cooking, cod at the half-way mark, and calamari a few minutes before the end.
- Try a meat and vegetable version. Good ingredient choices include chicken thighs (cut in half across the bone), chorizo, red peppers, green beans, and artichoke hearts. Before cooking the sofrito, brown the meat in the

paella pan; next, cook the vegetables in the pan until fully tender and lightly brown. Arrange them on top of the rice when the liquid goes in; use chicken broth instead of making your own seafood broth.

- Most Spaniards prefer to keep meat and seafood paellas separate for cleaner flavor, but if you'd like to combine them, go ahead. That's called *paella mixta*, or *paella mar y montaña* (of the sea and the mountains). Use chicken broth rather than seafood broth for this type of paella.



5



6

MAKE THE PAELLA

When the sofrito is done, add the rice to the paella pan and cook briefly over medium heat, stirring constantly to combine it with the sofrito, 1 to 2 minutes. Spread the rice evenly in the pan. Increase the heat to high and slowly pour in the $5\frac{1}{4}$ cups broth—try not to disturb the rice so it stays in an even layer **5**. From this point on, do not stir the rice. Bring to a boil and then adjust the heat to maintain a vigorous simmer, repositioning the pan as needed so it bubbles all the way to the edges (the bubbles at the edge will be much smaller than the bubbles at the center). Simmer vig-

orously until the rice appears at the level of the broth **6**, about 8 minutes.

Arrange the reserved mussels in the pan, distributing them evenly. Lower the heat so the broth maintains a more moderate simmer, and after another 5 minutes, arrange the shrimp in the pan **7**, pushing them into the rice. Continue simmering until the liquid is absorbed and the rice is tender but still firm (taste a few grains below the top layer), about 5 minutes more. The rice needs to simmer for roughly 18 minutes total. If at any point the broth seems to be evaporating too quickly, reduce the heat slightly, cover loosely with

sheets of foil, or add a little more broth or water, $\frac{1}{4}$ cup at a time as needed. Also, if the mussels or shrimp are still undercooked by the time the rice is done, cover loosely with foil for a few minutes to trap the heat and finish the cooking.

While the paella cooks, lightly season the scallops with salt. Heat the remaining 2 tsp. oil in a 10-inch nonstick skillet over medium-high heat. Add the scallops and cook until nicely browned on both sides and just cooked through, 2 to 3 minutes per side.

When the rice is done, arrange the scallops on top of the paella. Check for any caramel-

The Socarrat

There's hidden treasure under all that seafood. But what exactly is it?

The socarrat (pronounced SOH-CAH-ROT) is the delicious caramelized rice that sticks to the bottom of the paella pan. Sometimes it forms on its own, but often you have to nudge it along at the end of cooking. Just turn up the heat and listen for crackling sounds, pushing a spoon into the rice and scraping the bottom of the pan with the spoon's edge. It will feel rough rather than smooth when there is socarrat.

It takes only a couple of minutes for the socarrat to form, so pay attention—it's easy to go too far and burn it. To avoid that, move the pan over the burner so no single area gets too much heat, and sniff the air frequently. If you smell any burning, take the pan off the heat. The socarrat tends to occur in the center of the pan more than in the perimeter—the hunt for it is part of the adventure of eating paella.



7



8

ized rice (socarrat; see above) sticking to the pan by using a spoon to feel for resistance on the bottom of the pan 8. Check in several areas, especially in the center of the pan. If there is none, increase the heat to medium high and carefully cook, moving the pan around, until you hear a good deal of crackling and feel resistance, 1 to 2 minutes; if you smell burning, immediately remove the pan from the heat.

Remove the pan from the heat, cover with a clean dishtowel, and let rest for 5 to 10 minutes. Arrange the lemon wedges around the perimeter of the pan.

The Right Way to Eat Paella

Place the paella in its pan on a table. Invite people to eat directly from the pan, if they wish. The protocol for communally eating paella is simple: Season the section of rice that's directly in front of you with a good squeeze of lemon juice. Start eating at the perimeter and work your way toward the center. If you find socarrat, be happy, but don't stray too far; it's considered bad form to dive into another diner's territory. If you don't want any of the seafood in your section, you may push it to the middle of the pan, where it becomes available to all.

Sarah Jay is a former executive editor of Fine Cooking and the proprietor of paellapans.com. □



Watch a paella video recipe at FineCooking.com/extras.



Cherries on Top

Summer's most coveted fruit in six sweet and savory recipes. **BY JOANNE WEIR**

IT WAS A WARM JUNE EVENING on my first trip to Tuscany many years ago, and I was eating dinner at an outdoor trattoria. The waiter brought course after course of delicious food, and when it was finally time for dessert, I told him I'd skip it. He looked at me like I was from Mars. A few minutes later, he brought over a huge bowl of cherries swimming in cold water and ice. I grabbed one of the darkest ones and popped it in my mouth. Then I ate the whole bowl.

There's nothing quite like summer cherries. Right now, they're plump, juicy, and bursting with sweetness, so get these beauties while you can—their season is fleeting. Once you've eaten your fill out of hand, hit the kitchen. These recipes will guide you through everything cherry, from appetizers and drinks (margaritas, anyone?) to main courses and desserts. Taste one, and you'll want to try them all.



Cherries: A Buyer's Guide

If you're a cherry lover, June is your jackpot. For what seems like only a moment, they're everywhere—at the farmers' market, in grocery stores, at farmstands. Here's how to shop, store, and prep your haul.

Cherry Picking

SHOP Look for firm, glossy cherries. The greener the stem of the cherry, the fresher it is. Avoid cherries that are sticky or leaking. Unripe cherries are smaller, lighter in color, and less juicy; they don't ripen after picking.

STORE Store cherries uncovered at room temperature overnight or for up to five days in the refrigerator.

PREP Before using, wash and spread them on a clean dish-towel to dry (or lightly rub them with the towel). For ways to pit a cherry, turn to Test Kitchen, page 87.

Sweet Types

In most parts of the country you'll find two types of sweet cherries:

Bing cherries, which were first cultivated in the 19th century in Oregon, are the most common sweet variety. They're grown mostly in the Pacific Northwest, with a peak season from early June through mid-August. A deep mahogany red, Bings darken as they ripen, so the darker the cherry, the sweeter the fruit.



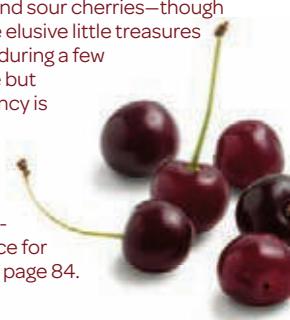
Rainier cherries have a creamy yellow and red blush coloring. Often, you'll find them with some skin discoloration and brown spotting (which indicates a high sugar content), but avoid fruit that appears to be decaying. Not only are Rainiers sweeter than Bings, they're also more delicate and have a slightly shorter season.



The Sour Season

In addition to sweet cherries, you may find sour cherries—though probably not at the supermarket. These elusive little treasures most often turn up at farmers' markets during a few weeks in July. They are highly perishable but definitely worth seeking out. Montmorency is the most common variety.

Sour cherries are smaller than their sweet cousins, with a moderately acidic flavor and firmer texture. Too tart to be eaten out of hand, they add a unique flavor to cooked foods, like the cherry sauce for the duck, opposite, and the clafoutis on page 84.



fresh cherry margarita

Look for agave nectar at the supermarket near the honey and maple syrup. For maraschino liqueur, see Where to Buy It, p. 93.

Serves 1

- 12 fresh sweet cherries, pitted
- 1 1/4 fl. oz. (2 1/2 Tbs.) tequila, preferably blanco 100% agave
- 1 fl. oz. (2 Tbs.) fresh lime juice
- 3/4 fl. oz. (1 1/2 Tbs.) agave nectar, preferably dark
- 1/2 fl. oz. (1 Tbs.) maraschino liqueur
- 1 fresh sweet cherry with stem, for garnish

Put the cherries in a cocktail shaker and mash them with a muddler or the end of a wooden spoon until well crushed, about 1 minute. Add the tequila, lime juice, agave nectar, maraschino liqueur, and 8 large ice cubes. Cover the shaker and shake vigorously for 30 seconds. Immediately strain into a rocks glass filled with fresh ice. Garnish with the cherry.





pepper-crusted duck breasts with cherry-port sauce

In this elegant and easy dish, a quick sauce of red wine, port, and cherries tops seared duck breasts. Serve with haricots verts blanched and sautéed in butter, then tossed with hazelnuts.

Serves 6

- 1½ cups** fruity red wine, such as Zinfandel, Shiraz, or Merlot
- 1 cup** ruby port
- 1 1¼-inch piece** fresh ginger, peeled
- 1 to 2 Tbs.** granulated sugar
- 1 Tbs.** balsamic vinegar
- 1 tsp.** cornstarch
- 2 cups** fresh sweet or sour cherries, pitted and halved (about 11 oz.)
- Kosher salt** and freshly ground black pepper
- 2 Tbs.** coarsely cracked black peppercorns
- 6 small or 3 large** skin-on duck breasts (about 3 lb. total)

Put the wine, port, ginger, and sugar (1 Tbs. for sweet cherries; 2 Tbs. for sour) in a medium saucepan over high heat. Bring to a boil, reduce the heat as needed, and simmer until reduced by half, 8 to 12 minutes.

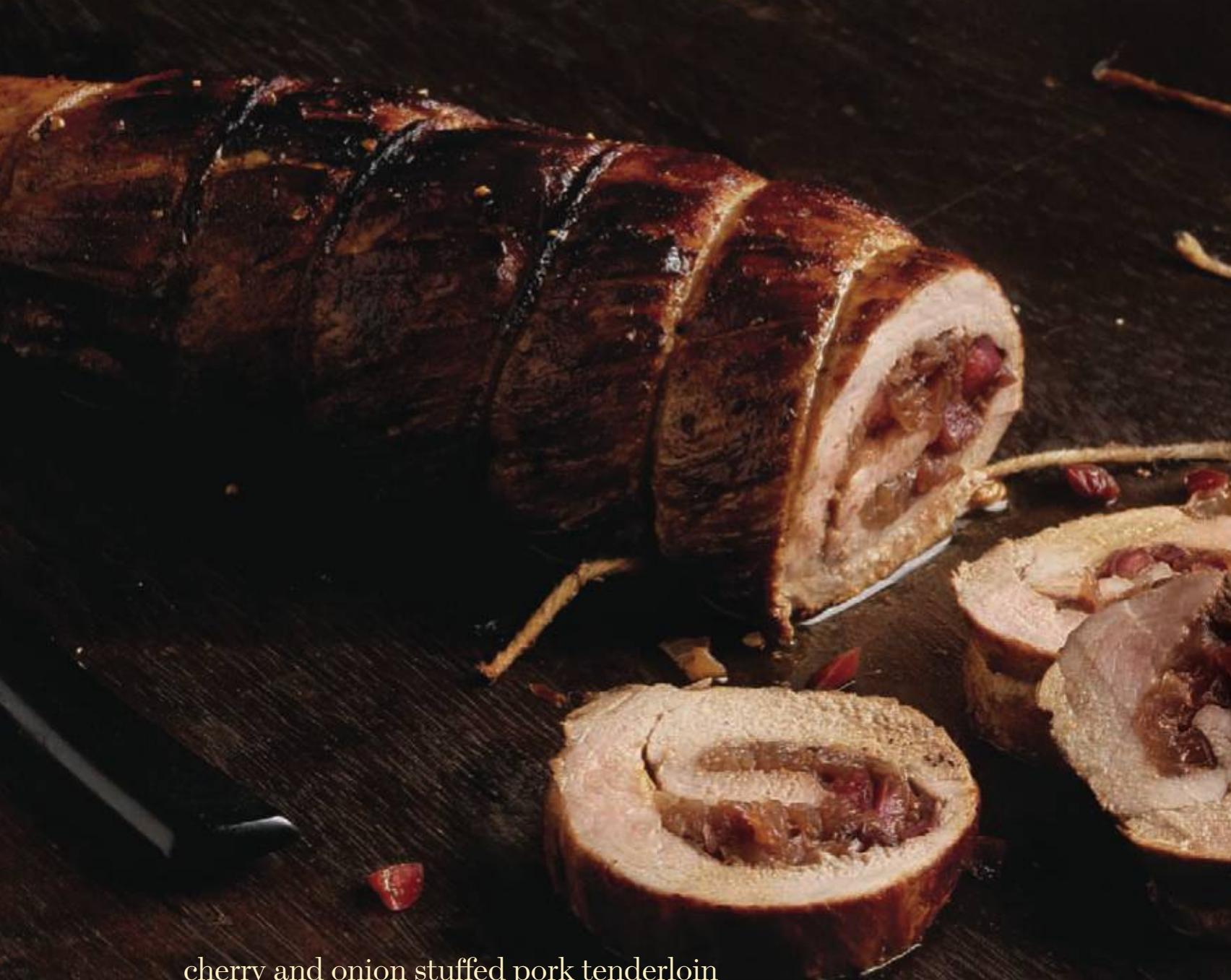
In a small bowl, mix the balsamic vinegar and cornstarch. Whisking constantly, add the cornstarch mixture to the wine mixture and simmer until slightly thickened, about 1 minute more. Discard the ginger. Reduce the heat to low, add the cherries, and simmer slowly until the cherries are warm, 1 to 2 additional minutes. Season to taste with salt and pepper. Set aside.

Put the duck breasts on a work surface skin side up. Using a sharp knife, score the skin in a grid pattern, cutting just halfway through the thickness of the skin. Season the duck generously with

salt. Scatter the cracked pepper on a small baking sheet and press the duck into the pepper, coating both sides evenly.

Heat a heavy-duty 12-inch skillet over medium-high heat. Arrange the duck skin side down and cook until the skin is deep golden-brown and the fat from the skin has rendered, 6 to 8 minutes. Carefully spoon off and discard all but about 1 Tbs. of the fat. Turn the duck and continue to cook until an instant-read thermometer inserted in the thickest part of a breast reads 135°F for medium rare, 4 to 8 minutes. Transfer to a cutting board, cover loosely with foil, and let rest for 10 minutes.

Meanwhile, warm the sauce over very low heat. Cut each duck breast on the diagonal into ½-inch-thick slices and serve with the sauce.



cherry and onion stuffed pork tenderloin

Wilted green and red Swiss chard with a splash of white balsamic vinegar and a sprinkle of crushed red pepper flakes makes a great bed for the sliced pork.

Serves 6

- 3 Tbs. extra-virgin olive oil
- 1½ medium yellow onions, thinly sliced
- 6 Tbs. freshly squeezed orange juice
- 3 Tbs. balsamic vinegar
- 2 tsp. granulated sugar
- 1½ tsp. freshly grated orange zest
- 1½ cups fresh sweet cherries (about 8 oz.), pitted and chopped
- Kosher salt and freshly ground black pepper
- 2 pork tenderloins (about 1 lb. each), trimmed
- ½ tsp. ground cloves

½ cup dry white wine, such as Sauvignon Blanc

1 cup lower-salt chicken broth

1 tsp. minced fresh rosemary

2 Tbs. cold unsalted butter, cut into small pieces

Heat 1 Tbs. of the olive oil in a 12-inch skillet over medium-low heat. Add the onions and cook, stirring occasionally, until softened and light golden, 10 to 15 minutes. Add the orange juice, vinegar, sugar, and orange zest, reduce the heat to low, cover, and continue to cook until the onions are very soft, 15 to 20 minutes more. Uncover and continue to cook until all the liquid has evaporated, about 5 minutes more. Add the cherries and season to taste with salt and pepper. Cool to room temperature.

Heat the oven to 425°F. Meanwhile, butterfly the pork by slitting each tenderloin lengthwise just far enough that it opens like a book to make a flat piece (see Test Kitchen, p. 87). Place the pork between two pieces of plastic wrap or waxed paper and pound gently with a meat mallet to flatten it to a ¾-inch thickness. In a small bowl, mix 1 Tbs. of the olive oil, the ground cloves, and ¼ tsp. black pepper. Rub the mixture on both sides of the pork and season generously with salt.

Divide and spread the cherry mixture evenly over the tenderloins and roll them back to their original shape. Tie them with butcher twine at 1-inch intervals.

Heat the remaining 1 Tbs. olive oil in an ovenproof 12-inch skillet over medium-high heat. Brown the pork on all sides until



golden, 5 to 6 minutes. Transfer the skillet to the oven and roast until an instant-read thermometer inserted in the thickest part of a tenderloin reads 145°F, 10 to 12 minutes. Transfer the pork to a cutting board and tent with foil.

Set the skillet over medium-high heat, add the wine, and deglaze the pan by scraping up the cooked bits with a wooden spoon. Boil to reduce the wine by about half, 1 to 2 minutes. Add the chicken broth and rosemary, bring to a boil, and reduce by about half, 2 to 3 minutes. Reduce the heat to low and whisk in the butter one piece at a time, letting each melt before adding the next. Season to taste with salt and pepper. **Remove the strings** from the pork and slice it into $\frac{3}{4}$ -inch-thick slices. Serve drizzled with the sauce.

fresh cherry relish and goat cheese crostini

This relish is also delicious spooned over grilled chicken breasts, tossed into a chilled couscous or rice salad, or served as a salsa with tortilla chips.

Serves 6

- 1 cup fresh sweet cherries (about 5½ oz.), pitted and finely chopped
- ½ cup finely diced jícama
- 1 medium scallion (white and green parts), very thinly sliced
- 1 tsp. chopped fresh mint
- ½ tsp. red wine vinegar
- Pinch of cayenne; more to taste
- Kosher salt and freshly ground black pepper

2½ oz. (½ cup) soft fresh goat cheese

2½ oz. (½ cup) ricotta cheese

18 ½-inch-thick baguette slices, toasted

In a medium bowl, stir the cherries, jícama, scallion, mint, vinegar, and cayenne. Season to taste with salt, black pepper, and more cayenne.

In a small bowl, mix the goat and ricotta cheeses with a pinch each of salt and black pepper. Lightly spread the cheese over each baguette toast and top with the cherry relish.





cherry-almond clafoutis

This rustic French dessert is easy to make: Just mix up the batter, pour it over the cherries, and bake until golden-brown.

Serves 6

- 3 cups small fresh sweet or sour cherries (about 1 lb.), pitted
- 1½ Tbs. kirsch (cherry brandy)
- ½ cup sliced almonds
- 1½ Tbs. unsalted butter (½ Tbs. softened, 1 Tbs. cut into small pieces)
- 1 cup whole milk
- 3 oz. (¾ cup) unbleached all-purpose flour, sifted
- ¼ cup plus 1 to 2 Tbs. granulated sugar
- ¼ cup heavy cream
- 3 large eggs
- ½ tsp. pure almond extract
- ¼ tsp. table salt

Position a rack in the center of the oven and heat the oven to 350°F.

In a large bowl, toss the cherries and kirsch. Set aside, tossing periodically, for 30 minutes.

Meanwhile, scatter the almonds on a baking sheet and toast, turning occasionally, until light golden, 3 to 4 minutes. Set aside. Increase the oven temperature to 400°F.

Grease a shallow round 11-inch quiche or gratin dish with ½ Tbs. of the butter.

Combine the milk, flour, sugar (¼ cup for sweet cherries; 5 Tbs. for sour), cream, eggs, almond extract, and salt in a stand mixer fitted with the whisk attachment (or in a bowl, if using a hand mixer). Mix on medium speed, to aerate, for 5 minutes. Drain the cherries and stir the liquid into the batter.

Arrange the cherries in the dish and pour the batter over the top. Bake for 15 minutes. Sprinkle the toasted almonds and remaining 1 Tbs. sugar on top and dot the surface with pieces of the remaining 1 Tbs. butter. Bake the clafoutis until puffed and golden-brown, and a toothpick inserted in the center comes out clean, 35 to 40 minutes.

Transfer to a rack and let cool for 30 minutes. Serve warm or at room temperature, spooned onto individual serving plates.



Get information on hundreds of ingredients at FineCooking.com/ingredients.

grilled polenta cake with cherry-cassis sauce

Grilling this pound cake may sound odd, but it's definitely worth it—the cake gets a toasty texture that contrasts nicely with the soft whipped cream and bold cherry sauce. (You can also use a grill pan, broiler, or toaster oven.)

Serves 8

FOR THE CAKE

- 4½ oz. (8½ Tbs.) unsalted butter, softened
- 3¾ oz. (¾ cup) unbleached all-purpose flour
- ½ cup finely ground cornmeal
- 1¼ tsp. baking powder
- ½ tsp. table salt
- 1 cup granulated sugar
- 3 whole eggs, at room temperature
- 3 egg yolks, at room temperature
- 1 tsp. pure vanilla extract

FOR THE CHERRY SAUCE

- 6 cups fresh sweet or sour cherries (about 2 lb.), pitted and halved
- 3 to 5 Tbs. granulated sugar; more to taste
- 3 Tbs. cassis
- ¼ tsp. fresh lemon juice
- ¼ tsp. freshly ground coarse black pepper (optional)

FOR SERVING

- 1 cup heavy cream
- 2 tsp. confectioners' sugar; more for dusting
- 2 Tbs. melted butter

MAKE THE CAKE

Position a rack in the center of the oven and heat the oven to 325°F. Grease an 8½x4½-inch loaf pan with ½ Tbs. of the butter.

Sift the flour, cornmeal, baking powder, and salt through a medium-mesh sieve. In a stand mixer fitted with the paddle attachment, cream the remaining 8 Tbs. butter and the sugar on medium-high speed until light and fluffy, 3 to 5 minutes. Scrape down the sides of the bowl. In a separate bowl, lightly beat the eggs, egg yolks, and vanilla. With the mixer running on medium speed, very slowly add the egg mixture to the butter a little at a time, until the eggs are completely incorporated. With a spatula, very gently fold in the dry ingredients until just incorporated (don't overmix).

Transfer the batter to the prepared loaf pan, smooth the surface, and bake until a skewer

inserted in the center comes out clean, about 40 minutes. Cool on a rack for 15 minutes. Run a table knife around the edges, remove the cake from the pan, and cool completely.

MAKE THE SAUCE

Put 4 cups of the cherries in a medium bowl and set aside. In a blender or food processor, purée the remaining 2 cups cherries, sugar (3 Tbs. for sweet cherries; 5 Tbs. for sour), and cassis until smooth. Strain through a fine sieve. Add the lemon juice and pepper (if using), and then toss the cherry sauce with the reserved cherries. Add more sugar to taste.

SERVE THE CAKE

In a bowl, whip the cream until it forms soft peaks. Add the 2 tsp. confectioners' sugar and mix just to combine. Don't overwhip.

Prepare a medium charcoal or gas grill fire. Cut the pound cake into ¾-inch slices. Brush each side with the butter. Grill the pound cake until golden, 1 to 2 minutes per side.

Put one piece of pound cake on each plate. Top with the cherry sauce and a dollop of the cream and dust with more confectioners' sugar. Serve immediately.

Joanne Weir is a cooking teacher, cookbook author, and host of the PBS show, Joanne Weir's Cooking Class. □



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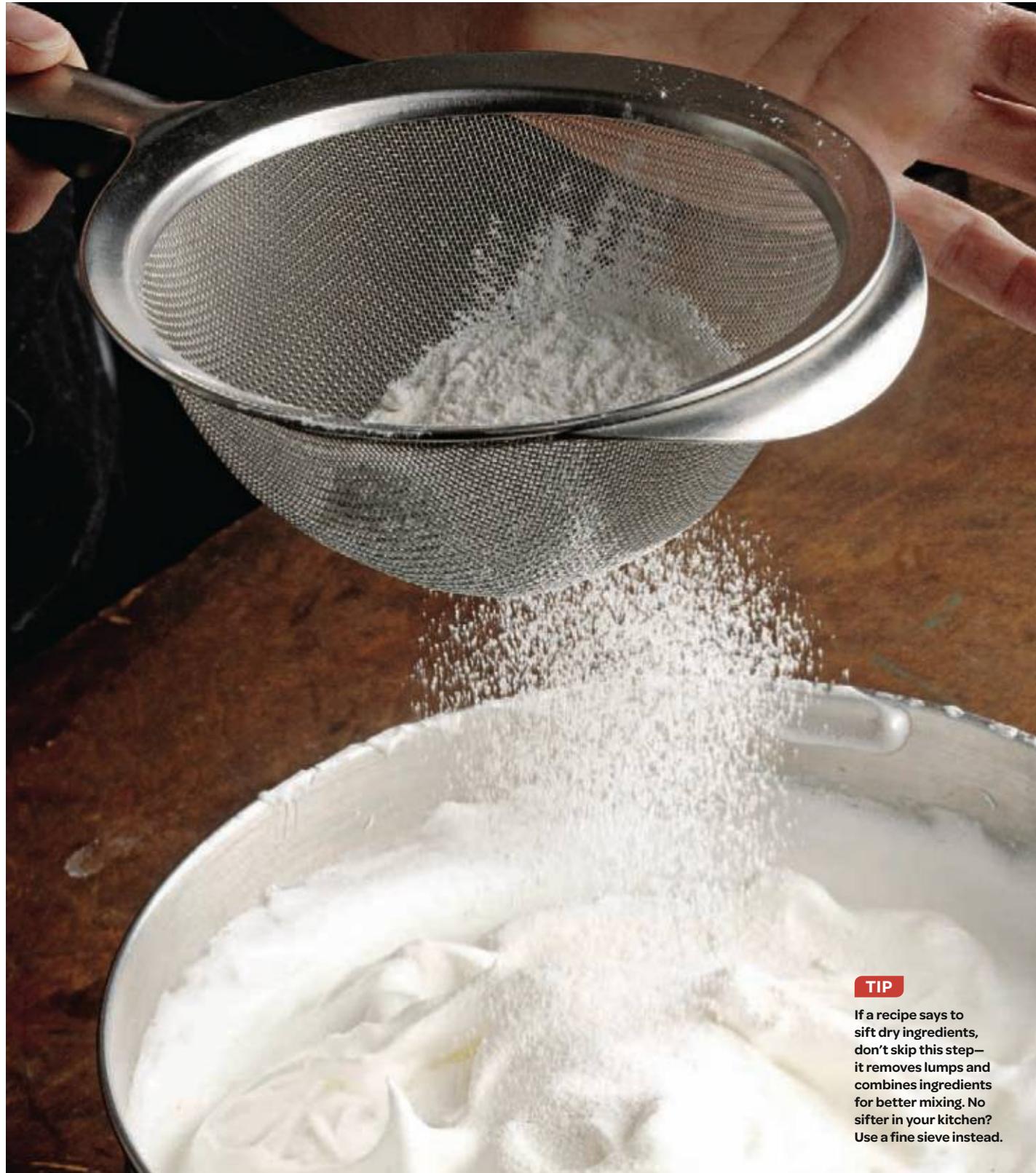
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TEST KITCHEN

Tips/Techniques/Equipment/Ingredients/Glossary



TIP

If a recipe says to sift dry ingredients, don't skip this step—it removes lumps and combines ingredients for better mixing. No sifter in your kitchen? Use a fine sieve instead.

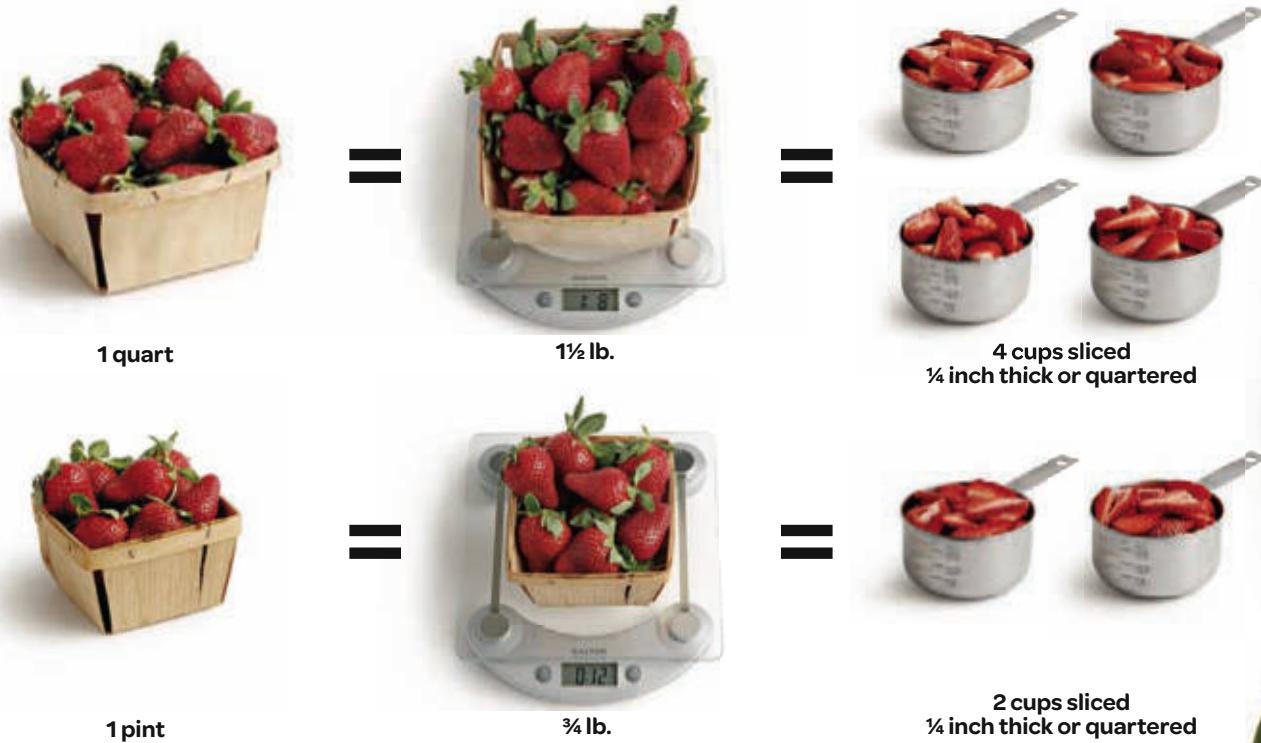
**TECHNIQUE**

Measuring strawberries

Some recipes call for strawberries by the pint or quart. Trouble is, strawberries aren't always sold that way. Say you need a pint of strawberries, but your market sells them by the pound—how much do you buy? Or what if your recipe calls for 2 cups sliced

strawberries—how many whole berries do you need? Questions like these come up all the time during recipe testing, so we worked out this little conversion chart to solve our shopping dilemmas.

—Melissa Pellegrino

**INGREDIENT**

Kecap manis

The Sweet Chili and Root Beer Baby Backs on page 40 are flavored with kecap manis (or ketjap manis), a sweet, thick Indonesian soy sauce made with palm sugar, garlic, star anise, and galangal, among other ingredients. It's available at Asian markets and keeps indefinitely in a cool, dark place. Buy it to make the ribs, but don't stop there; here are more ways to use kecap manis.

**Sweet and sour pork sandwich**

Sauté ground pork and five-spice powder until cooked through. Stir in a sweet and sour mixture of kecap manis and rice vinegar. Fill a split French baguette with the ground pork mixture and then top with sliced radishes, cucumbers, and cilantro leaves.

Cold soba noodle salad Mix chilled cooked soba noodles with kecap manis, rice vinegar, fish sauce, and sliced chiles. Add shredded rotisserie chicken, sugar snap peas, and sliced carrots.

Glazed striped bass Grill striped bass fillets, occasionally brushing with a mixture of kecap manis, soy sauce, and honey, until the fish is cooked through and nicely lacquered.

Serve over jasmine rice, sprinkled with sliced scallions.

Stir-fried baby bok choy Heat peanut oil in a wok until shimmering hot. Add sliced shallots and stir-fry until golden. Toss in halved baby bok choy and kecap manis and stir-fry until tender.

Kecap manis burgers Mix ground beef with minced garlic, ginger, scallions, and kecap manis. Form into burgers and grill. Serve on sesame seed buns with lettuce.

Egg fried rice Fry leftover cooked brown rice with eggs, peas, and kecap manis. Garnish with chopped cashews.

—Melissa Pellegrino and Samantha Seneviratne



EQUIPMENT

Buying and caring for a paella pan

IF YOU PURCHASE a new paella pan to make the Classic Seafood Paella on page 74, you'll have a choice of stainless-steel, enameled-steel, and carbon-steel pans. According to the story's author, Sarah Jay, each material has its pros and cons, but carbon steel is the most traditional. Not only is it preferred for its rapid heat conductivity, but as a reactive metal, carbon steel also influences the paella's flavor.

The minor downside to a carbon-steel pan is the extra care it requires. Like a cast-iron skillet, it's prone to rust, so it should be seasoned before the first use and carefully cleaned and re-seasoned between uses.

Sarah Jay recommends these steps for the care and keeping of a carbon-steel paella pan:

Before first use: Pour about $\frac{1}{4}$ inch of water into the pan and add a splash of white vinegar. Set the pan over medium heat just until bubbles appear on the bottom—this removes the manufacturer's anti-rust coating. Pour out the water and vinegar and wash the pan well with soapy water. Dry thoroughly with paper towels and then use a dry paper towel to lightly coat the inside with olive oil to seal the surface.

Between uses: Scrub the pan clean using hot soapy water and a steel-wool pad. If necessary, you can let the pan soak for several hours to loosen hard-to-remove particles. Rinse and dry thoroughly and then lightly coat the surface with fresh oil. Store in a dry place. Before the next use, wipe off the oil coating—a

tinge of orangish residue on the towel is normal.

Should you forget to dry and oil the pan and it rusts, just scrub the rust off with steel wool, then wash and oil the pan—no harm done.

Note to smooth-top ceramic and induction range owners: A traditional paella pan has a dimpled bottom, which helps promote even cooking and keeps the pan rigid. However, a dimpled pan is slightly convex and therefore doesn't make good contact with a smooth-top burner. A special flat-bottom pan is available for smooth-top ranges.

—Jennifer Armentrout

INGREDIENT

Cream of tartar

Known to chemists as potassium bitartrate or potassium acid tartrate, cream of tartar is an acidic salt that forms naturally during the fermentation of grape juice into wine. This powdery white substance has a number of uses in the kitchen. It can prevent sugar syrups from crystallizing, and along with baking soda, it's a primary component of baking powder. But its best-known use is as a stabilizer for egg white foams (meringues), where it helps the foam's protein network hold onto water and air bubbles, which prevents weeping and collapse.

Angel food cakes, like the one on page 68, are basically baked meringue with flour. In addition to contributing volume and stability to the initial meringue, cream of tartar produces a cake with a whiter, finer crumb and less shrinking than cakes made with other acids.

Look for cream of tartar in the spice section of the supermarket. It keeps indefinitely in a cupboard.

—J.A.





EQUIPMENT

Cherry pitting tools

There are lots of ways to pit a cherry, and if you cook with cherries often, it's worth buying a dedicated cherry pitting tool. But you can also improvise with objects that may already be in your home.



1



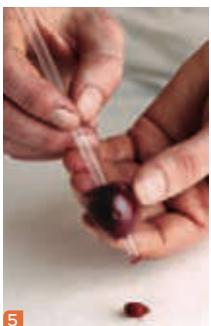
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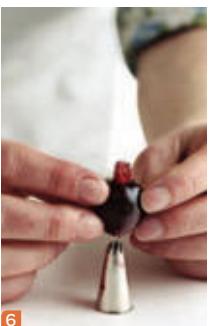
3



4



5



6

Buy a pitter...

1 Hand-held cherry pitter This Cuisipro model improves on the standard design by adding a shovel-like edge to the pitter, allowing for quick, one-handed scooping up and pitting of single cherries.

2 Hopper-style pitter For frequent or bulk cherry pitting, the Leifheit Cherrymat cherry stoner is a must-have. Load a bunch of cherries in the hopper and smack down on the handle over and over—pitted cherries roll out of the shoot and pits fall neatly into the container below.

...or improvise one (we had success with all of these methods)

3 Wooden skewer Insert the point of the skewer into the stem end and gently work it down and around the pit until it loosens enough to be pried out.

4 Paper clip Unbend a clip into an "S" shape. Work one end of the clip down into the stem end of a cherry until you can hook under and pull out the pit.

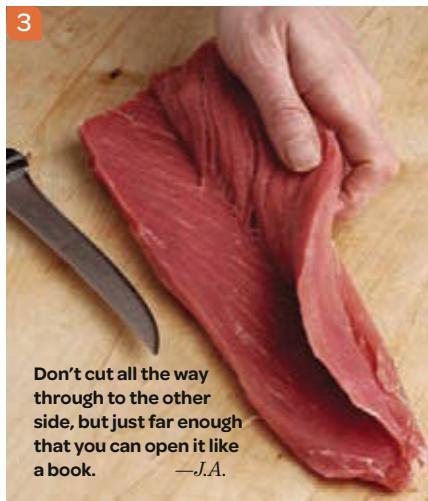
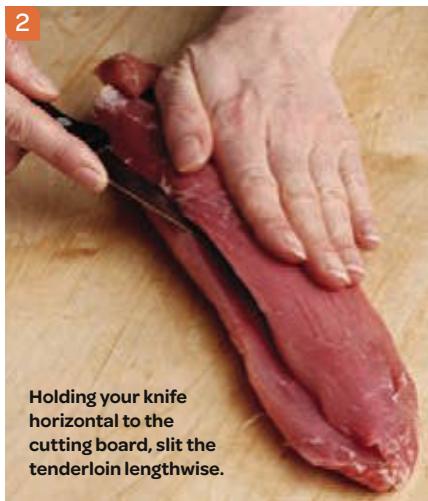
5 Drinking straw Poke and then twist a plastic drinking straw into the blossom end of the cherry to remove a plug of the cherry flesh—this makes an exit for the pit. Next, twist the straw into the stem end, pushing gently but firmly until the pit pops out the other side.

6 Pastry tip As with the drinking straw, press and twist the blossom end of a cherry onto a small star tip to remove a plug. Turn the cherry over and firmly twist the stem end onto the tip until the pit pops out. —J.A.

TECHNIQUE

Butterflying a pork tenderloin

To make the Cherry and Onion Stuffed Pork Tenderloin on page 82, you'll need to butterfly the tenderloin. Here's how:



—J.A.

TIP

A foil lining

Have you ever tried to line a baking pan with foil only to have the foil tear as you try to press it into the pan's corners? Here's a simple yet ingenious solution to that frustrating problem from contributing editor Abby Dodge, author of the brownie article on page 30.



1

Using the pan as a guide, tear off a long sheet of heavy-duty foil and lay it flat on the counter. Center the baking pan on the foil. Press the foil up against the outside of the pan and fold the corners neatly.



2

Lift the pan from the foil and set on the counter. Carefully press the foil liner into the baking pan.

INGREDIENT

Tasso

A CAJUN SPECIALTY, tasso is a highly spiced and smoked piece of pork shoulder that's mainly used as a seasoning or accent flavor in soups and bean, egg, pasta, and vegetable dishes. If you buy some to make the Grilled Corn with Tasso Butter on page 40, store any leftover tasso tightly wrapped in the refrigerator and try to use it up within a week. Here are a few ideas:

Tasso croquettes Make a thick béchamel sauce and chill completely. Stir in minced tasso and season to taste with salt and pepper. Roll into walnut-size balls, coat in breadcrumbs, and fry in hot oil until golden brown all over. Drain on paper towels and sprinkle with salt.

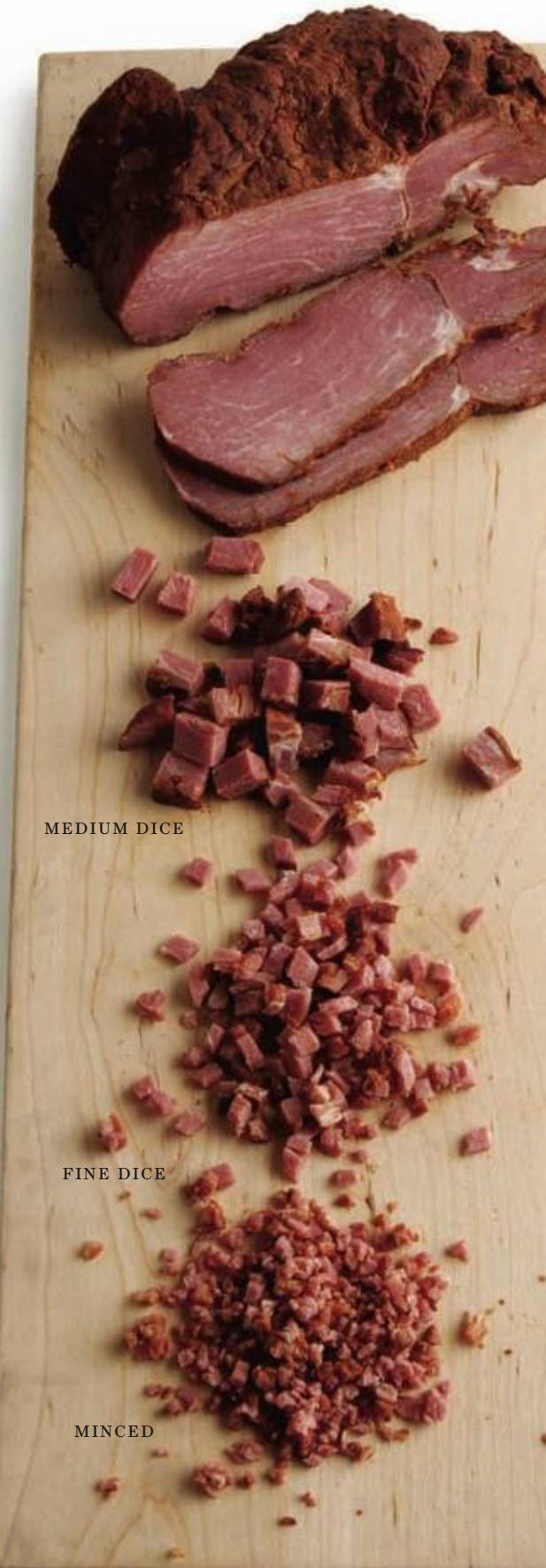
Little necks in tasso broth Sauté sliced yellow onions in olive oil with some medium-diced tasso. Add little neck clams and dry white wine, cover, and cook until the clams open. Season with salt and pepper, and serve in shallow bowls with fresh, crusty bread.

Sautéed beet greens Cook sliced garlic and a pinch of crushed red pepper flakes in olive oil until light brown. Add finely diced tasso and beet greens and cook until the greens are wilted. Season with salt and pepper.

Cold bean salad Mix cooked cannellini beans, finely diced tasso, baby arugula, and a lemon-basil vinaigrette.

Grilled potato packets Toss parboiled baby potatoes with olive oil, finely diced tasso, salt, pepper, and thyme leaves. Place in the center of sheets of heavy duty foil and fold to make packets. Grill over a medium-hot fire until the potatoes are tender.

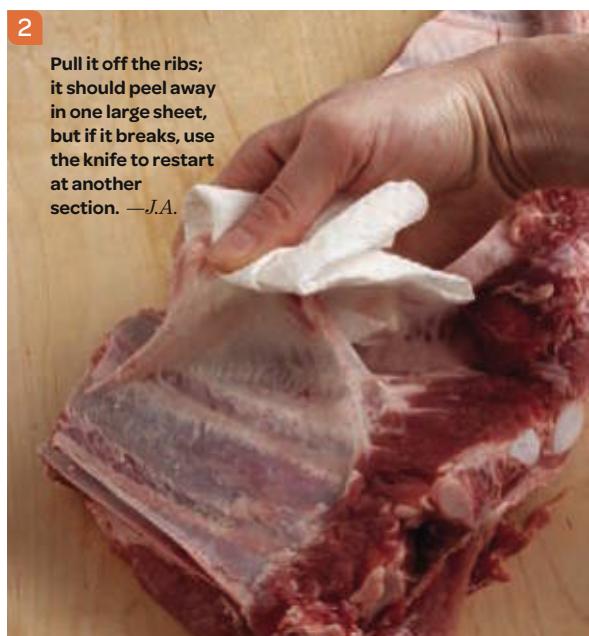
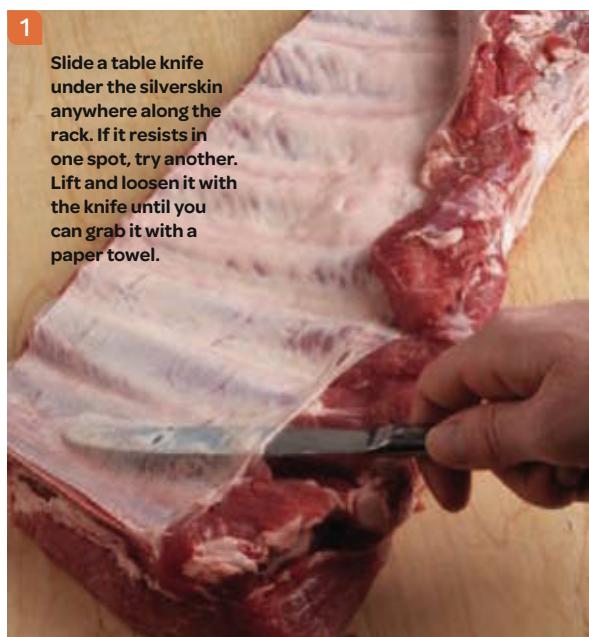
Barley, corn, and tasso salad Stir together cooked barley, steamed corn kernels, finely diced tasso, and chopped fresh flat-leaf parsley. Stir in cider vinegar and olive oil and season with salt and pepper. —M.P. and S.S.



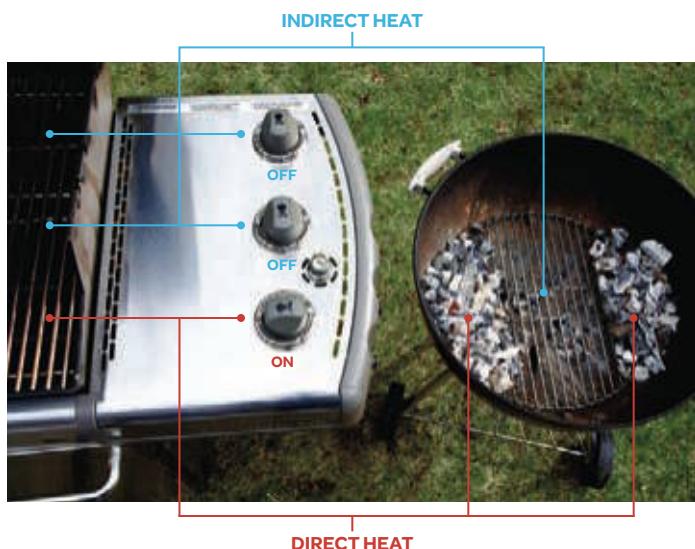
**TECHNIQUE**

Removing rib silverskin

Whether you're cooking pork baby backs or spareribs, you'll want to be sure that the membrane, or silverskin, covering the bone side of each rack gets removed. If left on, it keeps seasonings and smoke from penetrating the meat, and it cooks into an unpleasant leathery skin on the ribs. Some racks are sold with the silverskin already removed, but you probably won't know this until you open the package. If the silverskin is still intact, removing it is simple:

**TECHNIQUE**

How to prepare an indirect grill fire



MOST GRILLING TAKES PLACE OVER A DIRECT FIRE, meaning that the food is cooked directly above the hot coals or gas flames. This is the method of choice for small, quick-cooking items like burgers, chops, and chicken pieces. But larger items, like whole chickens and rib racks, tend to burn over direct heat before they're fully cooked. These foods call for indirect grilling, which means setting up the grill so there's a hot zone, where the fire is burning, and a cool zone, where the food cooks near, but not directly over, the searing heat of the fire.

To prepare an indirect gas grill fire Heat the grill with all burners on medium, and then turn off one or more of the burners—the grate over these burners is your cool zone. Adjust the setting on the active burner or burners to achieve the required temperature. (For the rib recipes on pages 40 and 42, use a grill or oven thermometer set over the cool zone to measure the temperature.)

To prepare an indirect charcoal grill fire Ignite the charcoal, preferably using a chimney starter. Once it's burning well, split and

bank the coals against two opposite sides of the grill. The center part of the grate not above the coals is your cool zone. Let the coals burn down to the required temperature.

While the food cooks, check on the fire every 15 minutes or so and add about 5 unlit briquettes or charcoal chunks to each side of the fire whenever the temperature drops 50°F below the target. All air vents should be open fully, but if the grill temperature rises more than 25°F above the target, close the top vent halfway until the temperature drops back. —J.A.



WHERE TO BUY IT



cherries, page 78

- **Fresh cherries**, chefshop.com, 800-596-0885, and melissas.com, 800-588-0151.
- **Emile Henry 11-inch quiche dish**, \$50, emilehenryusa.com, 888-346-8853.
- **Luxardo Maraschino liqueur**, \$29 for a 750-ml bottle, drinkupny.com, 800-658-8149.

cookout for the 4th, page 38

- **Bluecoat American Dry Gin**, \$25.99 for a 750-ml bottle, winespecialist.com, 203-833-0707.
- **Averna Limoni di Sicilia Limoncello**, \$35.99 for a 750-ml bottle, elitewine.com, 646-658-7548.
- **Mae Ploy sweet chili sauce**, \$3.99 for 32 oz., grocerythai.com, 818-469-9407.
- **Evan Williams Kentucky Straight bourbon whiskey**, \$15.99 for a 1-liter bottle, crownwineandspirits.com, 866-946-3830.
- **Reed and raffia placemats**, \$12 each, vietri.com, 919-245-4180.
- **Mario 7-inch pepper grinder**, \$39.95, vicfirhgourmet.com, 800-894-5970.
- **Location courtesy of** Jill and Gerry Degan.

From tableartonline.com, 323-653-8278:

- **8-oz. TableArt tumblers**, \$12 each.
- **Adam sandblast flatware**, \$106 for a 5-piece place setting (limited supply).
- **Mud Australia 10½-inch dinner plate**, various colors, \$48.
- **Mud Australia charger in red**, \$140.
- **Mud Australia flared bowl in red**, \$182.
- **Roma 17¾-inch laser-cut round tray in red**, \$185.

test kitchen, page 87

- **16-inch carbon-steel paella pan**, \$25.50, paellapans.com, 718-507-1620.
- **Kecap manis**, \$5.49 for a 21-oz. bottle, importfood.com, 888-618-8424.
- **Tasso**, \$19.99 for 1.2 lb., igourmet.com, 877-446-8763.
- **Cream of tartar**, \$2.59 for 1.8 oz., penzeys.com, 800-741-7787.

From amazon.com, 800-201-7575:

- **Cuisipro cherry/olive pitter**, \$12.
- **Leifheit Cherrymat cherry stoner**, \$26.16.

Spicy tasso is used mainly for seasoning.



cherimoya, page 15

- **Fresh cherimoyas**, Frieda's, Inc., friedas.com, 714-826-6100.

preserving, page 20

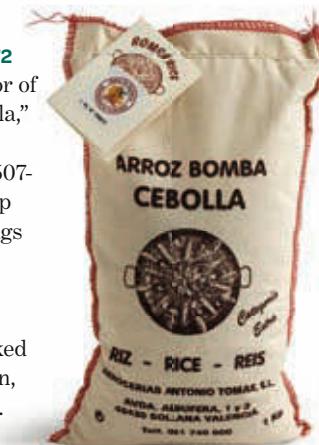
- **Porcelain mortar and pestle**, \$49.95, williams-sonoma.com, 877-812-6235.

drinks, page 36

- **Spiegelau lager glasses or stemmed pilsner glasses**, \$29.99 for a set of 2, macy's.com, 800-289-6229.
- **Mikasa Brewmaster's Collection varietal glasses** (shown: tall round pilsner and tall stemmed ale glasses), \$39.99 for a set of 4, mikasa.com, 866-645-2721.
- **Lenox Tuscany Classics 18½-oz. pilsners**, \$39.99 for a set of 4, bedbathandbeyond.com, 800-462-3966.

paella, page 72

- **Sarah Jay**, author of "Authentic Paella," also runs paella pans.com (718-507-1620), a one-stop shop for all things paella, including paella pans, pimentón (hot and sweet smoked paprika), saffron, and bomba rice.



good life, page 34

- Portrait photographed at the **Dana-Holcombe House**, Newtown, Connecticut, danaholcombe house.com, 203-426-2000.

flank steak, page 46

- **Corian countertop in aloe vera** provided by DuPont. For more information, visit dupont.com.

icebox cake, page 66

- **Chicago Metallic 10-inch, 16-cup professional loose-bottom angel food tube pan with feet**, \$19.99, fantes.com, 800-443-2683.
- **Parrish 3x2-inch round mousse ring molds**, set of 4, \$11.99, cooking.com, 800-663-8810.
- **Graham flour**, \$2.41 for a 24-oz. bag, bobsredmill.com, 800-349-2173.

COVER

- **Mae Mougin plate**, courtesy of The Firehouse, New Preston, Connecticut, shopthefirehouse.com, 860-868-6838.

brownies, page 30

- **USA Pans 9x13-inch baking pan**, \$19.95, chefscatalog.com, 800-338-3232.
- **Pyrex large spatula**, \$6.99, bedbathandbeyond.com, 800-462-3966.
- **Oxo 11-inch stainless-steel whisk**, \$9.99, oxo.com, 800-545-4411.
- **10x18-inch rectangular cooling racks**, set of 2, \$16.95, kingarthurflour.com, 800-827-6836.

From williams-sonoma.com, 877-812-6235:

- **Boos edge-grain 10x16-inch maple cutting board**, \$30.
- **Wüsthof Classic Ikon 8-inch hollow-ground chef's knife**, \$139.95.

From cooking.com, 800-663-8810:

- **Cuisinart Multiclad Pro 4-quart stainless saucepan**, \$69.95.
- **Amco Advanced Performance measuring cups**, 4-piece set for \$17.95.
- **10-inch bamboo skewers**, 100 for \$1.29.

From cheftools.com, 206-933-0700:

- **Cuisipro stainless-steel measuring spoons**, 5-piece set, \$13.99.
- **CIA 6¾-inch fine strainer**, \$27.49.

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www.discoverbarilla.com

Nature's Pride p. 26-27
www.interstatebakeriescorp.com

Ingredients

America's Beef Producers p. 100
www.beefitswhatsfordinner.com

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NUTRITION

RECIPES	CALORIES (KCAL)	FAT CAL (KCAL)	PROTEIN (G)	CARB (G)	TOTAL FAT (G)	SAT FAT (G)	MONO FAT (G)	POLY FAT (G)	CHOL (MG)	SODIUM (MG)	FIBER (G)
CHERIMOYA, P. 15											
Cherimoya-Lime Sorbet	110	5	1	28	0.5	0	0	0	0	30	3
CHICKEN SAUSAGE, P. 18											
Sautéed Sausages and Cabbage with Chutney	340	110	15	44	12	2.5	5	1	35	850	7
Orzo Salad with Grilled Broccolini and Sausage	580	240	27	58	27	5	13	2.5	65	1260	5
Caramelized Onion, Gruyère, and Sausage Panini	720	340	31	57	38	13	11	1.5	120	1600	5
BASIL, P. 20											
Classic Basil Pesto (per 1 Tbs.)	70	60	1	0	7	1	5	1	0	75	0
MAKE IT TONIGHT, P. 22											
Grilled Lamb Chops with Red Onion Chutney	330	180	29	6	20	4	11	3.5	90	1070	1
Penne with Ricotta, Arugula, and Basil	430	120	18	59	13	5	5	1.5	25	500	4
Celery Root Rémoulade	130	50	3	19	6	2	1.5	2	10	730	3
Ice Cream Parfaits with Strawberries and Balsamic	350	150	5	46	17	7	4.5	3.5	45	90	3
Salmon Burgers with Herbed Aioli	870	470	35	55	53	22	8	12	265	1140	1
Salade Aux Lardons Pizza	590	290	27	49	33	12	10	2	50	1710	2
BROWNIES, P. 30											
Ultimate Fudgy Brownies	250	120	3	32	14	8	3.5	0.5	75	65	2
VEGETABLE SAUCES, P. 34											
Carrot-Ginger Sauce	80	35	3	10	3.5	0	2	1	0	230	2
Creamy Corn Sauce	100	40	3	13	4.5	1.5	2.5	0.5	5	210	2
Pea Sauce with Fresh Mint	90	30	4	11	3.5	0.5	2.5	0	0	200	3
COOKOUT FOR THE JULY 4TH, P. 38											
Limoncello-Gin Cocktails with Grilled Thyme	150	0	0	8	0	0	0	0	0	0	0
Sweet Chili and Root Beer Baby Backs	510	290	36	16	33	12	14	4.5	130	770	0
Cornmeal and Peppercorn Crusted Spareribs	600	340	38	25	38	13	16	7	130	810	2
Grilled Corn with Spiced Tasso Butter	110	30	4	19	3	1.5	1	0.5	5	160	2
Grilled Beets with Lemon Crème Fraîche Dip	260	150	5	23	16	8	7	1	25	1030	4
Grilled Butter Lettuce with Buttermilk Dressing	40	30	2	2	3	1	1	1	5	60	1
Strawberries and Cream Semifreddo	250	160	3	21	18	10	5	1	140	25	2
FLANK STEAK, P. 46											
Grilled Flank Steak with Cucumber-Yogurt Sauce	390	200	40	7	22	10	10	1	85	490	1
Grilled Steak and Arugula Salad	420	230	21	24	26	5	18	2.5	30	540	5
Open-Face Steak Sandwiches with Goat Cheese	530	170	32	58	19	9	7	1.5	50	1190	3
Red Onions Stuffed with Steak, Spinach, and Feta	320	140	19	28	16	6	9	1.5	40	930	5
GRILLED BREAD, P. 52											
Grilled Naan Filled with Herbs and Cheese	450	180	11	55	20	4.5	9	5	30	800	2
Grilled Chickpea Flatbread	460	80	13	82	9	2	4	1.5	5	490	6
Grilled Olive-Orange-Fennel Flatbread	620	300	10	69	34	4.5	24	4	0	1240	4
Grilled Pita Bread	220	30	6	41	3.5	0	2	0.5	0	60	2
GREEN GUIDE, P. 58											
Tuscan Kale with Crisp Salami	150	90	5	10	10	4	5	1	20	420	2
Quick-Sautéed Collard Ribbons	140	80	4	12	10	1.5	7	1	0	210	4
Rainbow Chard with Parmesan, Pine Nuts, and Basil	480	400	11	15	45	12	18	11	35	690	6
Stir-Fried Bok Choy with Garlic, Ginger, and Scallions	100	70	3	7	7	1	3.5	2.5	0	410	3
Creamy Dandelion Green and Goat Cheese Gratin	400	320	9	17	35	22	9	1.5	120	600	4
LEMON ICEBOX CAKE, P. 66											
Lemon Icebox Cake	570	230	12	75	26	15	8	2	295	220	0
Angel Food Cake	190	5	6	40	0.5	0	0	0	0	140	0
Lemon Cream Cakes with Meringue and Caramel	1110	590	10	127	66	40	19	3	455	220	1
Homemade Graham Crackers (per cracker)	50	15	1	8	1.5	1	0	0	5	35	0
PAELLA, P. 72											
Classic Seafood Paella	430	120	22	54	13	2	8	2	65	710	2
CHERRIES, P. 78											
Fresh Cherry Margarita	270	0	1	46	0	0	0	0	0	0	0
Pepper-Crusted Duck Breasts with Cherry Sauce	360	100	25	20	11	3	5	1.5	135	370	2
Cherry Relish and Goat Cheese Crostini (per piece)	25	10	1	2	1.5	1	0	0	5	70	0
Cherry and Onion Stuffed Pork Tenderloin	370	160	34	14	18	6	9	1.5	110	370	1
Cherry-Almond Clafoutis	300	120	8	39	13	6	4.5	1.5	130	105	3
Grilled Polenta Cake with Cherry-Cassis Sauce	560	270	7	68	30	18	9	1.5	240	140	3

The nutritional analyses were calculated by a registered dietitian at Nutritional Solutions in Melville, New York. When a recipe gives a choice of ingredients, the first choice is the one used. Optional ingre-

dients with measured amounts are included; ingredients without specific quantities are not. Analyses are per serving; when a range of ingredient amounts or servings is given, the smaller amount or portion

is used. When the quantities of salt and pepper aren't specified, the analysis is based on $\frac{1}{4}$ tsp. salt and $\frac{1}{8}$ tsp. pepper per serving for entrées, and $\frac{1}{8}$ tsp. salt and $\frac{1}{16}$ tsp. pepper per serving for side dishes.



MENUS

Soup & Sandwich Menus

Chilled Oven-Roasted Yellow Pepper Soup
FineCooking.com

Caramelized Onion, Gruyère, and Sausage Panini
page 19

Summer Corn Soup with Crisp Prosciutto and Basil
FineCooking.com

Open-Face Steak Sandwiches with Herbed Goat Cheese and Tomatoes
page 49

Summer Vegetable Soup with Dill
FineCooking.com

Salmon Burgers with Herbed Aioli
page 22



Salad for Supper

Grilled Steak and Arugula Salad with White Beans and Shiitake
page 51

Grilled Olive-Orange-Fennel Flatbread
page 57

Cherry-Almond Clafoutis
page 84

To drink: Ernesto Catena Tahuán Malbec 2006, Mendoza, Argentina



Easy 4th of July Barbecue

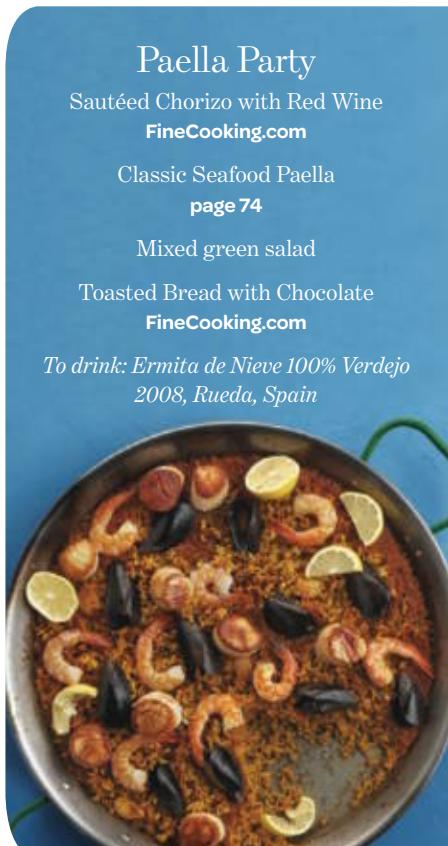
Grilled Butter Lettuce with Buttermilk-Chive Dressing
page 42

Fastest Barbecued Chicken
FineCooking.com

Celery Root Rémoulade
page 24

Ultimate Fudgy Brownies
page 31

*To drink: Samuel Adams Boston Lager
(see Drinks, page 36)*



Paella Party

Sautéed Chorizo with Red Wine
FineCooking.com

Classic Seafood Paella
page 74

Mixed green salad

Toasted Bread with Chocolate
FineCooking.com

To drink: Ermita de Nieve 100% Verdejo 2008, Rueda, Spain

Father's Day Cookout

Fresh Cherry Margaritas
page 80

Cornmeal and Green Peppercorn Crusted Spareribs
page 42

Quick-Sautéed Collard Ribbons
page 64

Grilled Corn on the Cob with Lime-Cayenne Butter
FineCooking.com

Lemon Icebox Cake
page 68



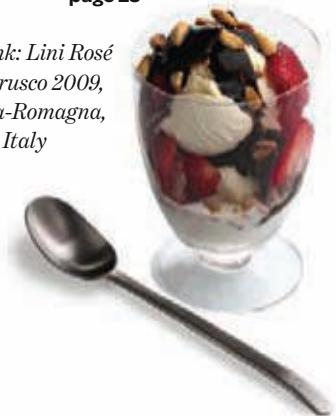
Weeknight Italian

Grilled Bruschetta with Rosemary-White Bean Purée and Heirloom Tomatoes
FineCooking.com

Penne with Ricotta, Arugula, and Basil
page 23

Ice Cream Parfaits with Strawberries and Balsamic Syrup
page 25

To drink: Lini Rosé Lambrusco 2009, Emilia-Romagna, Italy



Photographs by Scott Phillips, except top by Lisa Romerein; wine recommendations by Patrick Watson at Smith & Vine and the Brooklyn Wine Exchange, Brooklyn, New York



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VEGETARIAN: May contain eggs and dairy ingredients

MAKE AHEAD: Can be completely prepared ahead (may need reheating and a garnish to serve)

QUICK: Under 30 minutes



the dish

Name: Afrim Pristine**Age:** 29**Hometown:** Toronto**Job:** Cheesemonger; part-owner (with his parents and three brothers) of the Cheese Boutique, founded in 1970 by his grandparents**Year started:** 1989, at age 8**Known for:** Starting the trend of making wedding "cakes" from cheese wheels and wedges**Find out more:** cheeseboutique.com

Afrim Pristine

Instead of buttercream, think Brie: This Toronto cheesemonger's many-tiered wedding cakes feature the best in fromage—not gâteau.

BY SUSIE MIDDLETON

Fine Cooking: Is it true that you were knighted by the French for your contribution to cheese?

Afrim Pristine: It is! The Confrérie des Chevaliers du Taste-Fromage de France awarded me the honor for promoting and educating people about cheese. The French are crazy, right?

FC: How did you dream up the idea of a wedding cake made out of cheese?

Pristine: I was planning my own wedding, and since I don't have a sweet tooth, I thought, Wouldn't it be cool to have a cheese tower instead of a wedding cake? So that's what we did.

FC: What did it look like?

Pristine: It had 14 tiers—700 pounds of cheese, worth about \$8,000. We had enough cheese for 5,000 people, but only 225 people at the wedding. I guess you could say I went a little overboard.

FC: So how did the idea become such a trend?

Pristine: A couple of our friends are writers, and they wrote about the "cheese cake" after the wedding. Since then, I've done 65 or 70 of them, all different sizes. They're so stunning, and then there's the aroma.

FC: Oh, yum. So you use smelly cheeses?

Pristine: Yes, like a creamy, aromatic blue, maybe a Stilton. Époisses, too. I like to have a variety of flavors and textures in every cake I make, so with those cheeses I'd also include a good Manchego, and maybe something in the style of a triple-crème—like Le Riopelle from Quebec. Once the cake is "sliced," each wedding guest gets a cheese plate.

FC: Do the bride and groom get any say in the cheese choices?

Pristine: Yes, very definitely. I love this best—counseling couples about the cakes. The more info I get, the better. This morning—no joke—a couple came in and asked if I could make a little bride and groom out of cheese for the top of their cake. I'm not sure how I'll do it, but I love a challenge.

Susie Middleton is Fine Cooking's editor at large.



TUSCAN COUNTRYSIDE



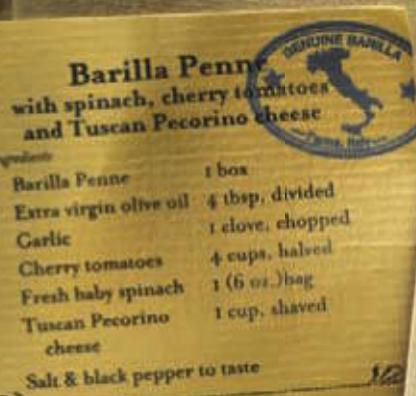
Some fall in love with Tuscan
cuisine as soon as they arrive.

Others love it so much they never leave.

Aldo has lived on a hill overlooking Siena his entire life. Part of an ancient form of sharecropping called Mezzadria, he works the olive grove in exchange for a portion of the farm's produce. And while most everything in Aldo's kitchen comes from the land, there's one thing that comes from the market — Barilla pasta.

www.DiscoverBarilla.com

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For the complete recipe visit
DiscoverBarilla.com



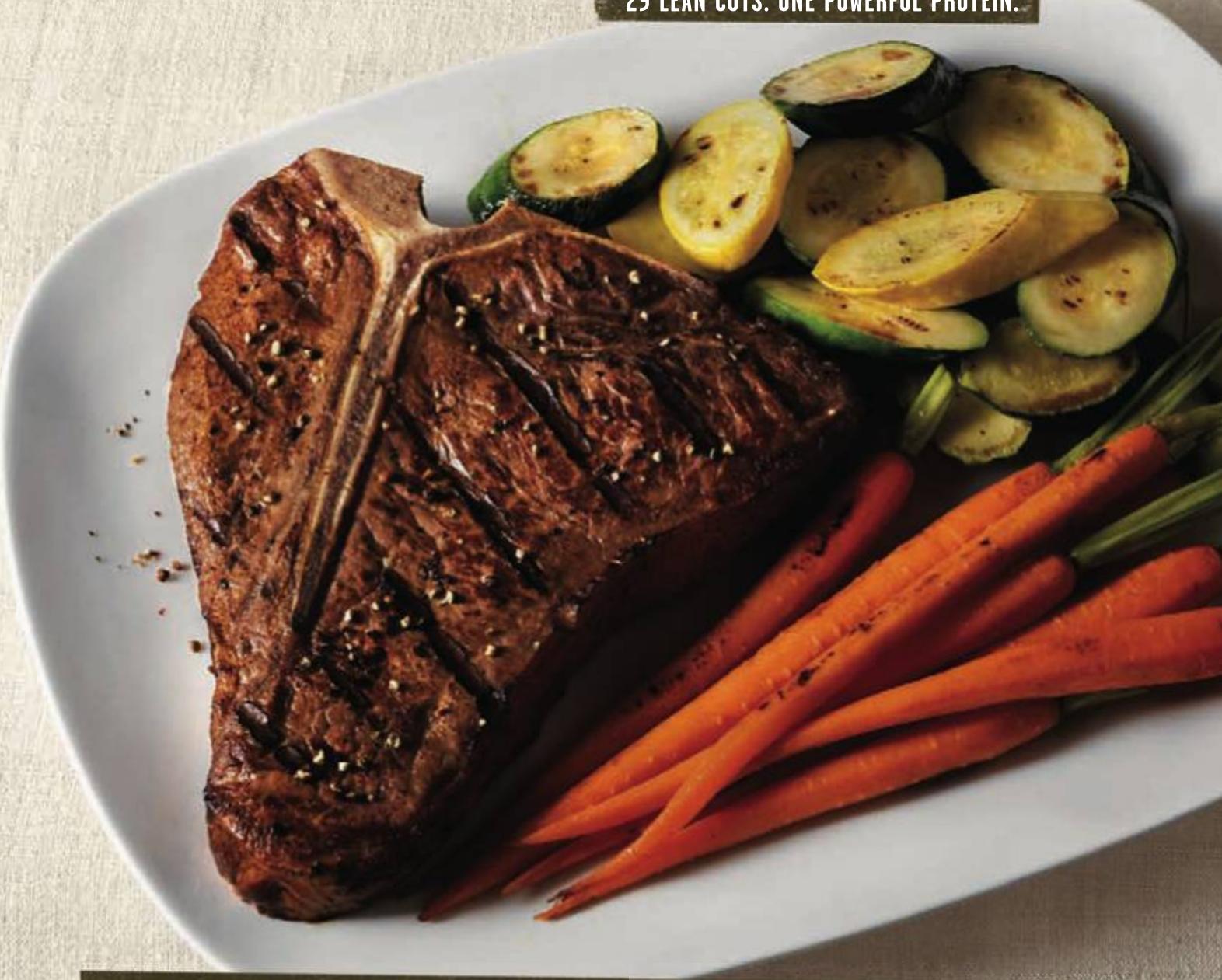
The Choice of Italy.



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